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AMISH COUNTRY NEWS

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October 2012

ANNUAL FOOD, BEVERAGE & DINING ISSUE

Zook's Homemade Chicken Pies

An Amazing Amish Country Success Story!

A Serious Search for the Perfect Whoopie Pie

Restaurant Reviews from PA Dutch to All-American

Foods of the Faire A Bite By Bite Guide to the Renaissance Faire

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Today, the Dutch Haven staple is still "America's Best Shoo Fly Pie." All you have to do is pass through the door and you will be offered a sample taste of this famous pie—warmed and topped with whipped cream, just like it was always served in the restaurant, years ago.

Some 40,000 pies will be sold at the Dutch Haven this year alone. While most of these shoo fly pies are purchased over the counter, some are shipped UPS. Many pies are sold to faithful customers who have been buying them from Dutch Haven for over half a century!

Come Taste
America's Best
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As always at Dutch Haven, the famous pie that was featured in Time magazine is just part of the story. The windmill building now houses one of, if not the best, selections of primitive Amish pine furniture in the area. Corner cupboards, pie safes, chests, and shelves are all available. Hundreds of pieces of Amish woodcrafts fill what once were the dining rooms of this wonderful old building. In addition, thousands of other items from pot holders to collectibles, T-shirts, small wood crafts, local jams, jellies, and honey, and much more make Dutch Haven a true shopping experience.

Dutch Haven is open 7 days a week, Fri. & Sat. 9am-9pm, Sun.-Thurs. 9am-7pm. For more information about this Lancaster County landmark, call (717) 687-0111.

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When Chickens Fly!
The Story of Zook's Homemade Chicken Pies

ZOOK'S
HOMEMADE CHICKEN
PIES
OPEN

by Clinton Martin

Conventional wisdom is that chickens may flutter their wings, but they surely do not fly. At least on one Amish Country account, there is a very different story. I'm talking about Zook's Homemade Chicken Pies whose tasty delights have been flying off the shelves of the Amish farm headquarters where the pies are baked fresh daily, as well as in select grocery stores and delis in the area.

Let me take you back to the year 1997. All over America, silver screens delight audiences with what will become pop culture treasures including TITANIC, MEN IN BLACK, AIR FORCE ONE and LIAR LIAR. At the same time, far from Hollywood, a simple and humble experiment quietly creates what is on its way to becoming a cultural icon in its own right.

Here in a little corner of Amish Country, a resourceful Amish woman is busily experimenting with a new chicken pot-pie recipe she has just created. She and her husband, like many of their Plain-dressed friends and neighbors, run a side business as a source of supplemental income. Their "sidelight" happens to be operating a stand at a local farmers market. In addition to other fresh meats and cheeses, they sell freshly prepared chickens. Her challenge was to find a way to turn the surplus fresh chicken that didn't sell at market into a profit rather than an obvious loss. Her solution? Chicken pot pies, only instead of the stew-like crust-less pot pie widely known and enjoyed locally, she prepares her pot pie in home-baked plump and juicy crust-wrapped meat pies that are fully portable, keep well, and can be easily heated up at home. She christens the fledgling business Zook's Homemade Chicken Pies.

From the very beginning the pies went over well, and finding she did not have enough time to make the pies and take care of her growing family, she asked her mother-in-law if she would like to take over the pie baking. So with the help of her husband and two beautiful daughters (then unmarried), Grandma went into business. By 2001 she had a small stand-alone USDA inspected kitchen built on the side of their home. In 2005 her husband passed away and, left with running the business on her own, by 2007 she felt it was time to retire. So she passed along the family business to the next generation. That would be Leroy (her son-in-law) and Rose Anna (daughter) King.

Leroy and Rose Anna nurtured the steady growth of the family business, continuing to bake the now-becoming-famous chicken pies and sending them home in ever increasing numbers with hungry customers. At first, Leroy worked full time outside the bakery, but after three years it became clear the business was ready for (and indeed needed) him full time. In 2010, they took the giant step forward of building a fully stocked two-story bakery, complete with a floor-to-ceiling oven that could bake dozens of pies at one time. A staff of 17 employees now worked diligently at mixing, baking, and boxing up the true-to-the-original-recipe delicious pies.

They expanded further with the introduction of a brand new meat pie, this time filling their baked delights with tender beef. The recipe had undergone a few rounds of "R&D" in grandma's kitchen before it was ready to take the honored Zook's name. But once the beef pies hit the shelves alongside their chicken cousins, the feedback was instant and positive with customers most often taking one of each home.

It wasn't long before grandma's stove was commandeered again for some further trial and error, as the larger bake house had attracted not only new customers, but also a curious salesman from a local butcher shop. He had stopped in to see the new Zook's, and upon seeing the busy bakers sifting, stirring, and shaping the fresh ingredients into tasty chicken and beef pies, he knew he had an idea for them. His butcher shop was renowned locally for quality pork products, and he was sure that some good old fashioned country sausage would make a pretty good meat pie, too.

Leroy and Rose Anna liked the idea, and after many prototype pies and potential flavor profiles, they approved their most recent meat pie variety, a locally inspired sausage pie. The reviews are in, and those who have tasted are now adding a few of the blue-labeled sausage pie boxes to their freezers.

While the baking activity is predominantly performed by the women at Zook's, Leroy is known to don an apron now and then, especially when a big order comes in. That is, if he can pull away from his desk and the mounting paperwork that resides there. On a recent visit, I met with Leroy in his office for an education on the challenges of assuring the chicken, beef, and sausage pies are baked not only to the demanding Zook's standards, but also unfailingly to all USDA specifications.

For every step of the process there is a form to fill out, logging cleanliness, food safety, and procedural requirements. The Zook's recipes are closely guarded secrets, but the process of bringing them to life is openly watched by inspectors. In fact, Leroy explained that every day they are working with meat products, and at a meat pie bakery that means roughly four days a week, a USDA inspector is on site to ensure compliance. Individual inspectors are rotated every couple of months to prevent anyone from becoming too closely associated with a certain property and the people who work there. Thus, every few months, Leroy meets a new regulator, who of course has a slightly different interpretation of the finer points of the USDA rulebook.

It can make for interesting days, although he never complained, and simply smiled when he let me take a peek at the massive tome that is his well-worn "cookbook" (i.e. USDA handbook.) One reason, he explained, that he is working so hard to ensure the business performs well in both the "front" and "back of house" is that he intends for Zook's Homemade Chicken pies to provide not only for his family, but for those who follow in the years to come. He and Rose Anna have four children, two daughters and two sons, ranging in age from 2 to 11 and it was obvious to me that, for Leroy, the next generation is clearly in sight.

I asked him if the children have expressed interest in the bakery, and indeed his 11-year-old enjoys helping out whenever she can. His 2-year-old son enjoys coming over to the bakery too, but he's only allowed to follow dad to work on days when he is in the office and not in the food areas.

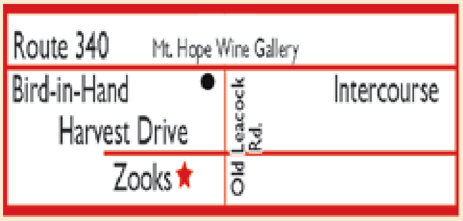
The hard work of the family has certainly paid off, as fans of Zook's Homemade Chicken Pies have continued to grow in number year after year. What started out as a local Best Kept Secret now calls as its own customers from virtually every State in the US, and even a few international visitors as well (Leroy recalls a family of Australians stocking the fridge of their RV for a long trek across the Country.) So, what is it about Zook's Meat Pies that has fueled this steady growth and expansion?

It is all about the flavor. Everything is made from scratch. Raw ingredients -- flour, milk, and a few other country kitchen standbys (I couldn't give away the whole recipe, even if I knew it, of course!) arrive in sacks, and the cooks faithfully marry and mix to create the crust. To be sure, there are no frozen from-the-box crusts at Zook's! As a "seasoned" veteran myself, I can tell you that the golden brown flaky crust is both delicious to eat, and fun to watch gently warm in the oven. Leroy does recommend using an oven to heat the pies for the dinner table, as a microwave doesn't give that grand crisped edge on the crust like a good dose of convection.

After the crust has been rolled out and tucked into a little tin pie-plate, the filling comes next. Whether it is the Chicken, Beef, or Sausage Pies, the cooks are sure to sprinkle in generous cuts of moist and juicy meat, not ground up but purposefully left in perfectly sized chunks of savory proteins. The vegetables swirled in with the meats feature potatoes, carrots and onions. Holding it all together is a not-too-salty, not-too-plain, gravy made with natural broth produced from the in-house meats.

All the pies come in various sizes, so you can feed the family, or just feed yourself. Most days of the week both fresh and frozen pies are available so you can pick up one to eat today and one to stow away for later. Zook's Homemade Chicken Pies welcomes visitors to their retail shop, which is an annex on the side of the bake house (there is a glass window to observe the fascinating goings-on.) Parking is available, although visitors in cars are asked not to park in front of the hitching post, which is reserved for customers in horse-drawn buggies. Yes, the buggy parking is often filled! The store is open Monday through Saturday, closed Sundays and religious holidays and October 11th for St. Michael's Day.

Zook's Homemade Chicken Pies is located at 3194 Harvest Drive, Ronks PA and can be reached at 717-768-0239. From Route 340 (the Old Philadelphia Pike) turn onto Old Leacock Road which is between the old Presbyterian Church and the Mount Hope Wine & Beer Gallery. After about one mile, you'll come to Harvest Drive. Turn right, and Zook's is immediately off to your left. If for some reason you absolutely can't make it to Zook's in person, the pies are available online at www.bestoflancastercounty.com and at over 70 farm markets. Call to ask for a market near you.



Zook's Homemade Chicken Pies Recipe

1. Start with one ridiculously flaky and delicious crust
2. Fill it with fresh-from-the-garden carrots
3. Sprinkle in a few scoops of crisp country peas
4. Chop up some leafy celery stalks
5. Pour in a generous heap of grilled free-range organic chicken breasts, sliced
6. Bake in an oven for a while, checking for doneness with a toothpick
7. Cool on a shelf, preferably an open windowsill.

Ok folks, obviously this isn't the real recipe. The Zook's recipe is a closely guarded family secret, and we couldn't give it away even if we knew it.

The Revere Tavern...a Look Inside the Kitchen

by Clinton Martin

Protein, pasta, and history. That's what's offered at the Revere Tavern along Route 30 in Paradise. Well, that and some memorable seafood choices, too. I had the privilege to sit down with Brian Crego, executive chef at the Revere Tavern, for a few minutes in between lunch service and the supper rush, and jumped at the opportunity to hear him explain just what his culinary interpretations at the Revere are all about.

Brian Crego

As the Revere has been continuously operating as a beacon for hungry travelers since 1740, there obviously have been numerous chefs, and many more menus, at this historic restaurant. Brian certainly respects those who have stood in front of the ovens before him, but doesn't hold back when it comes to making today's Revere kitchen his own.

When he took over, he committed to "making it from scratch." Sauces, stocks, sides – who can argue that freshest is best? The Revere had long enjoyed a reputation for fine high-end steaks, particularly good seafood, and consistent veal and chicken dishes, but the sides tended to receive less attention. Brian continues the notoriety of the main dishes and definitely has enhanced the accompanying sides.

I asked him how he gathers customer reactions to his efforts, and he explained that he relies on the eyes and ears of the servers. The design of the building, and the location of the kitchen, makes it difficult for him to personally see customers' reactions, the open-kitchen design not having been invented in 1740! But he said his "newer" servers have been at the Revere for no less than four years, while his "veterans" have been there for twenty or more. Obviously, they know what to look for, and how to relay the news back to him.

I asked him what he is most proud of at the Revere and, without skipping a beat, he said the high-end steaks. He knows the cuts are consistently high-quality because he selects them himself, and he knows they are properly cooked to order because he directs that too, and he knows they taste wonderful because he's forever hands and taste buds on. I can vouch for the steaks without question as they've been my dinner choice on numerous occasions. Truth be told, however, my tried-and-true stand-by at the Revere has always been the snapper soup. Brian confirmed that the snapper soup will be menu-secure; indeed it must be for as long as the Revere exists. Many guests return time and time again just for the snapper soup. No matter who the chef, you just don't mess with that kind of devotion.

The Revere Tavern is open for dinner seven days a week. Lunch is offered daily except for Sundays and Mondays. Call 800-429-7383 for reservations. The Revere Tavern is located along Route 30 in Paradise, about 3.5 miles east of RT 896. For GPS directions, use 3063 Lincoln Highway, Paradise PA.

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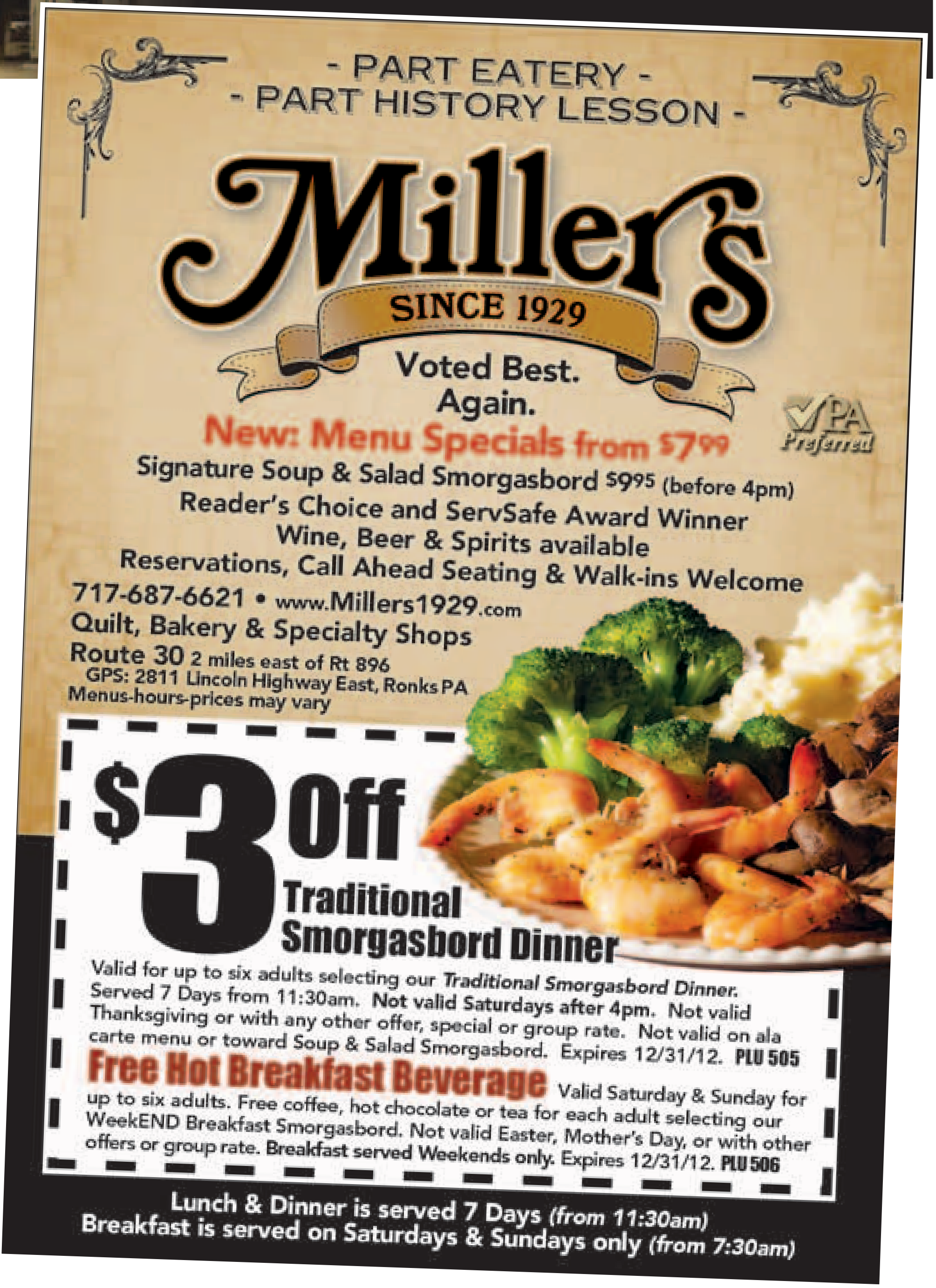

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It all started in 1929 when Anna Miller served Chicken & Waffles to truckers while her husband fixed their rigs. It was a simple dish, but it was always served up with a smile. Over the past eight decades, Miller's has built a reputation for great food and friendly service. And now, they'll also be known for their unique, warm and comfortable dining rooms and atmosphere.

Enter the newly renovated Miller's and step back in time. As you approach the hostess stand, you find yourself walking on old time marble and slate. Images of bygone days line the walls. Pictures of employees, family and the evolving restaurant fascinate customers as they wait in line to be seated. At the front of this line, customers are greeted by hosts and hostesses through the windshield of a 1927 Graham Brothers Huckster truck. The folks at Miller's took an old, deteriorating truck and turned the front end into a hostess podium. Randy Heffner, a Miller's Manager, turns on the Huckster's lights. "Five weeks ago, this place was stripped down to cement floors and bare walls. Today, it's part eatery, part history lesson," he said.

As the hostess escorts customers to their table, they walk past mural sized, sepia toned images from the 1929 era. They are seated at tables made from old barn board planks, recycled, re-manufactured and shipped to Miller's from the state of Alabama. Antique-like chandeliers provide a warm glow, while tiny recessed fixtures light the images that fill the walls. To make access and seating more comfortable, Miller's eliminated 60 seats.

However, the changes are not limited to walls, lights, floors, tables and chairs. Albert Duncan, chief executive for Miller's, states that "It has always been about the food, and it will always be about the food. Therefore, we took this opportunity to give our food selections and style of service a facelift too. 95% of our food is made from scratch, and we contract with local farmers to make sure it's fresh. Now, with our newly expanded center island 'action station,' you can watch food prepared before your eyes. Executive Chef Steve Gainer is excited about some of the new items presented from the 'action station,' stating that "customers love the new charbroiler and the grilled chicken breast, ham, and grilled veggies. Our carved slow roasted sirloin and turkey breast is offered out of the action station as well as beef stroganoff and, of course, chicken & waffles." Gainer also notes that in addition to enhancing Miller's Traditional Smorgasbord offerings, they've also enhanced their Soup, Salad & Bread Smorgasbord, featuring 8 scratch-made soups, exclusive salads and bakery fresh breads and rolls. Additionally, customers are now able to order luncheon and dinner features from a limited ala carte menu. How does a colossal, charbroiled burger topped with all the trimmings and Miller's own warm bacon dressing sound?

Miller's is located on Route 30 and accepts reservations, call ahead seating, and walk-ins. 1-800-669-3568.

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Sam's Man Cave... The Cave Never Looked Better!

by Clinton Martin

A man's house is his castle, but chances are the other "loyal subjects" of the realm have a lot of say as to what that castle looks like. Frilly decorations crowd the shelves and push the King's knick-knacks out of sight. His Majesty's saving grace? His Man Cave. Ah yes, every man's four-walled sanctuary in which to express his own style. The cave can be filled with amusements, food, beverages, or simply an over-sized easy chair and a stack of old records and a working turntable. What is sure --- the proper decorations must be secured to create the authentic man cave mood.

One might scour all four corners of the Land for such necessities, but chances are that if you're reading my pithy words of Sam-Praise, you need but visit the nearby ultimate man cave, Sam's Man Cave. The store is a massive collection of kingly necessities. Beer steins, including the official Munich Oktoberfest steins, are on hand as well as many other breweriana like die-cast beer trucks, neon signs, beer coasters, beer glasses, bottle openers, beer trays, tap handles, beer signs and posters will also be found. A custom beer tap program is also offered. Need a "Chevy" beer tap? Done. How about a "Pittsburgh Steelers" handle? Easy. Sam's Man Cave, and his one-of-a-kind store, is located on Route 30 in Lancaster, across from the Tanger Outlets, less than a half mile west of Dutch Wonderland. Open Monday through Saturday 10:00am to 6:00pm, call 717-394-6404 or visit SamsManCave.com for details.

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Dutch Haven – The Place that Made Shoo Fly Pie Famous

by Clinton Martin

Whether you are visiting Amish Country for the first time or the fiftieth, there is one rite of passage that must be observed. That is, of course, removing an ooey-gooey slice of crumb-topped and molasses bottomed slice of Shoo-Fly Pie out of a warm-from-the-oven pan, swirling some fresh whipped cream on top with only one final destination in mind – your tummy. At Dutch Haven, the windmill-decked landmark building along Route 30 two miles east of Rockvale Outlets they do this for you, and at no charge!

Dutch Haven is the place that made Shoo Fly Pie famous, and free samples await everyone who walks in the door. Visitors love the taste so much often a pie or two accompanies them home. Dutch Haven also offers the option to ship, and many a pie travels first class to a friend or loved one. While the shoo fly pies are certainly Dutch Haven's signature creation, the yellow windmill building is stocked full of interesting gift items, from cool to whimsical to authentic handmade Amish crafts. Local jams, jellies, honey, and assorted freshly baked goods are also available.

Located behind the windmill, you'll find a delicacy of a different sort where an Amish Country ode to street food awaits. Jakey's Amish BBQ is a bona fide food truck, although it's portable smokers have found a welcome home permanently sharing the parking lot with Dutch Haven. Slowly smoked meats are piled high in sandwiches and platters, with tasty home-style sides like slaw and fries rounding out this hunger-satisfying menu.

Visit Dutch Haven 9:00am to 7:00pm Sunday – Thursday, and 9:00am to 9:00pm Friday and Saturday. Call 717-687-0111 for details.

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Amish Country In A Cup

by Clinton Martin

Coca-Cola is sold in over 200 countries and it is estimated that 1.7 billion individual servings are consumed daily. Many are undoubtedly downed right here in Amish Country, where there is a Lancaster bottling plant. But we have so many more wonderful homemade options besides the famous red-and-white logo to refresh and rejuvenate our taste buds.

In Amish Country, we love to drink! But, perhaps more importantly, we love to make what we drink. You can sip and taste your way through Amish Country's cultural identities with less than a full tank of gas and an empty glass.

Let's start with the obvious… MILK. Yes, other states claim to be "America's Dairyland" and "Happy Cows Come From (that other state on the West Coast)," but in Amish Country we know a thing or two about babying beautiful bovines and collecting quality milk. Turn down any back road in Amish Country and you'll see dairy farms (Amish and English) bordering the macadam ahead of you. Reach for your glass; it is time for your first drop of Amish Country. You can find local milk by the bottle at any number of retail outlets (gas stations to grocery stores) but let's get hands-on. Visit Verdant View Dairy Farm along Route 741 in Strasburg to milk a cow, feed a calf, and make your own cheese. Call 717-687-7353 for hours and rates.

MILK 1
2 ROOT BEER
3 APPLE CIDER
WINE 4
5 BEER

Milk was an obvious beginning, so we'll follow up our look at lactose with something a little more obscure. Outside of Amish Country you really don't see many gallon glass jugs filled with an inky black liquid slapped with a homemade label exclaiming ROOT BEER (our own, of course) at your local farmers market, but in Amish Country we've got dozens of Amish farmers who moonlight as amateur mixologists, making their own time-tested root beer. This is of course a non-alcoholic brew, akin more to soda, but understand this – homemade Amish Country root beer is very different from the commercially peddled variety. The taste is sweet and earthy, and the yeast obviously involved in producing the beverage is noticeably present in the finished product. To some it is an acquired taste, but to others it is a delicious rural treat, made even better with a scoop of vanilla ice cream. The best way to find out if you're a fan is to go where you can buy a small, inexpensive sample before you sink a couple bucks into 60 ounces or more.

The milk is freshest at Verdant View Dairy in Amish Country.

The Countryside Road Stand, located along Stumptown road just north of Intercourse, is an Amish family's home, farm, and business.

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We've got milk because we have cows, and the root beer is made possible because of locally produced root extract, so what else do we bottle? APPLE CIDER! You'll pass by orchards both large and small in Amish Country, but most of the red and green spheres you see dangling from the gnarled old branches along the road aren't grown to keep the doctor away, but rather to fill the presses at Kauffman's Fruit Farm and Market. The Kauffman family has been producing delicious apple cider since 1915 in the same location from the same Kauffman family orchards. Their cider is available year-round at their market on Route 340 about half-way between the villages of Bird-in-Hand and Intercourse. Visit them Monday-Saturday (the market is closed Sundays) or any time at www.kauffmansfruitfarm.com.

Amish farmhands pick apples at Kaufmann's.

Apples, however, aren't the only fruit that grows well in Amish Country, and there are more and more acres producing Vitis Vinifera every year.

Continued on Page 16

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The Foods of the Faire

by Clinton Martin

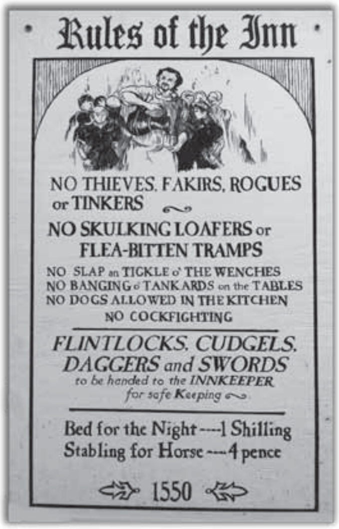
The mistress partakes of Scotch Eggs.

With every visit to the Pennsylvania Renaissance Faire, I come to appreciate and admire even more the wholly entertaining world of jugglers, acrobats, magicians, bards, minstrels, and of course jousting knights. I'm brought to my feet, clapping and shouting, by entertainers whose craft is based not in the digital online realm, but in a more demanding real-world stage of wit, humor, drama, and courage. Simply put, there's no smoke and mirrors at the Faire; what you see is what you get.

With my most recent visit to the Pennsylvania Renaissance Faire, I peered into the other side of this rollicking festival --- the world of the 25 royal kitchens roasting, baking, and grilling delicious old-world specialties that are as much a part of the daily experience as the performers on stage. While you will find the traditional festival grub is done in exceptional style on the grounds (burgers, fries, shakes, funnel cakes etc.), I decided to feast on the fare of the Faire that you might indulge in only at this one-of-a-kind event.

So, I picked up my lance for the day (a sturdy steel fork) and strapped on my buckler and shield (pad and pen) and took to the Victorian gardens of Mount Hope Estate, and the glorious Pennsylvania Renaissance Faire. My trusted companion for the day was none other than my wife Rachael, always willing to provide some sense and sensibility to my foolish pursuits. To add to our suspension of disbelief and wrap ourselves in authenticity, we slipped into the proper Elizabethan state of mind for the task at hand by donning period costumes. Yup, that's the two of us you see pictured below. Know that any guest can rent a costume for the day; just look for the shop near the on-site historical glass-blowing workshop.

Our first stop was to munch on a scotch egg or two from the Swashbuckler Public House. These delightful treats are just big enough not to be bite-size while not spoiling the appetite for more. They are, quite simply, definitive proof that eggs are not just for breakfast anymore. A scotch egg, for the uninitiated, is a hard-boiled egg, wrapped in sausage and coated in seasoned bread crumbs then deep-fried to golden perfection. While you can certainly dine on one unmodified, I recommend dipping in mustard for the final touch. We nibbled while watching the Tartanic show, a band of bagpipes, drums, and dancing that fit well with Food One.



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After finishing off the last bits of fluffy yolk, we traveled on to Food Two, with Lady Rachael in the lead this time. She had caught the sugary-sweet aroma of cinnamon, spice, and everything nice wafting from a nearby bakery. With the last strains of Amazing Grace from Tartanic's pipes lingering in our ears (this was "Heroes of the Realm" weekend with many acts honoring our military, emergency responders, police and fire fighters) we arrived at the Dark Knight Café, a coffee house and bakery in one. I hung back to read the Revels Schedule to plan the next couple of shows (there are over 90!) while my wife pondered our next culinary adventure. Her decision was a delightfully massive warm and gooey baked sticky bun that definitely looked wonderful, especially when paired with the iced coffee she placed beside it.

We made our way over to the fantastic Globe Theatre, one of the Faire's main stages built as a three-story replica of Shakespeare's own Globe Theatre of 16th Century England, to sit and enjoy our cinnamon bun along with a dose of comedic dare-devil antics by the talented duo of Don Juan and Miguel. In essence, they are Spanish buccaneers brandishing whips with pin-point accuracy while heckling each other and the crowd with funny one-liners and jokes worthy of any comedy club between New York and Chicago. We only paused from devouring our sweet indulgence of warm cinnamon pastry to offer up a few rounds of applause.

As we playfully fought over the last bits of icing after the bun had disappeared, I decided I would gladly give her the victory, and take on a challenge more befitting of a sneaker-clad peasant (yes, a peasant rogue was I) and seek out a famous Renaissance Faire smoked turkey legge (as they spell it.) Six Knights Cock & Bull Tavern is the home of the Turkey Legges on the grounds, and it happened that the Six was only a few steps down the path (luckily, for the Faire site is over 20 acres). As I reached for what my mind's eye saw as a protein popsicle, I realized I had not only taken hold of a delicious hand-held meal, I also apparently acquired a weapon. I promised to use my newfound power over the masses only for good, never evil, and quickly worked at the noble cause of arms-reduction.

I am ashamed to say that while the tender, juicy, and oh-so-perfectly smoked meat was all that I could have hoped for, I could not finish the pound of far-from-paltry-poultry myself, and I did enlist the help of my Lady. She made sure the noble meal found a happy resting place and also concurred that the drumstick to end all drumsticks would henceforth become a regular part of our visits to the Faire.

We spent the next few minutes strolling the wonderfully landscaped grounds, appropriately walking off the turkey feast before the thought of Course Three could be entertained. There were plenty of smaller, unscripted shows that seemed to materialize out of the blue with colorfully costumed cast-members creating the atmosphere

It took this peasant two hands to hold the Faire's giant turkey leg.

of a rollicking English village celebrating a visit from Her Majesty, sometimes pulling unsuspecting audience-members into the fray. I especially enjoyed the impromptu Pirate Auction that drew our attention and brought us to rest right in front of Die Deutsche Kuche. As you might expect, this hut was dedicated to frying, skewering, and otherwise preparing old world German specialties.

My wife got in line as I considered whether to bid on a particularly scurvy looking seadog. She soon returned with what American hash browns only wish they could be. The grand and infamous German Potato Pancake. We shared the deliciously crispy outside with the soft and hashy inside while dipping bits of the patties into the apple sauce and sour cream that stood on guard at both corners of the plate. The potatoes were lightly spiced which added to the hearty texture. I may have washed down my pancake with one of the on-site craft-brewed Swashbuckler Ales, but this article is about the food, so if you want an opinion on the beer at the Faire, you'll just have to try a pint yourself.

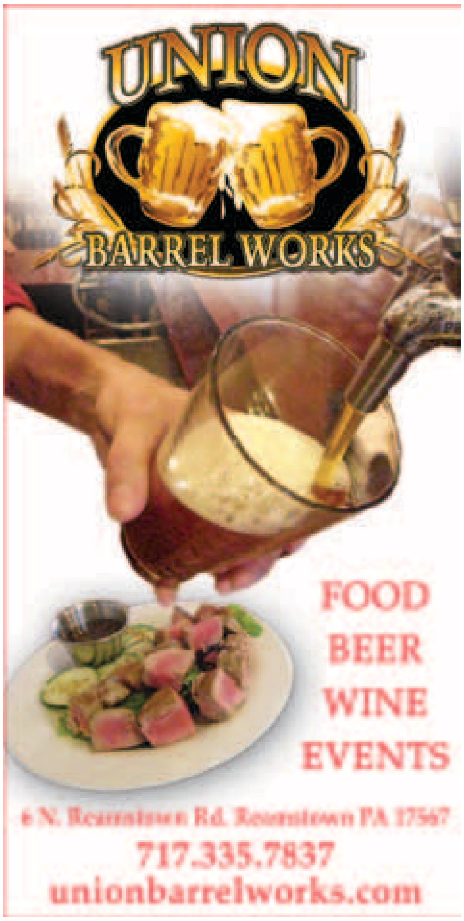
Just when we wondered where to head next, we heard the nearby blare of trumpets, a royal fanfare announcing the impending Tournament Joust. Not wanting to miss this quintessential Renaissance Faire Revel, we hurried as fast as our full bellies would allow over to the tournament arena. As you might expect, we stopped by the confectionary Witches' Hat to grab a frozen piece of cheesecake on a stick. What's a joust without a lanced piece of yummy cheesecake? Lady Rachael wisely determined that the cheesecake looked undressed, and added a sinful chocolate sauce that stuck to the cheesecake like armor on a knight. And it was good fun to watch the wench --- not necessarily a derogatory term at the Faire; you just kind of go with it --- drench our frozen cheesecake in the decadent chocolate and hand us the easily portable dessert along with a few words that brought a smile and maybe a blush to our faces!

The Faire's potato pancakes are as good as it gets.

As we watched the valiant knights best each other in equestrian skill and bravery and some very realistic hand-to-hand combat, we reflected on a day well spent and the Foods of the Faire --- those we feasted upon and those which await our next journey back in time to the Days of Yore.

Among the tastes left behind were those of hand-made pizzas, broasted chicken, steak-on-a-stake, peasant breads, spitted pig, many soups in oversized bread bowls, giant chicken wings, fresh salads made to order, spuds in various forms, ribs and lots more. To say that you could eat and drink (I mentioned the beer, but there's also award winning Mount Hope wines for sampling and sale) your way through the 16th century would not be an overstatement, though tough to do in just one day. Do buy the deeply discounted Return To the Past Pass for a great value on your return visit.

The fantasy of the Faire continues every Saturday and Sunday in October. The castle gates swing open each day at 11 of the clock and the festivities continue until 7:30 or so in the evening. Head north of Lancaster on RT 72. You'll pass through Manheim and end up just south of Turnpike Exit 266. Visit PaRenFaire.com for complete details.



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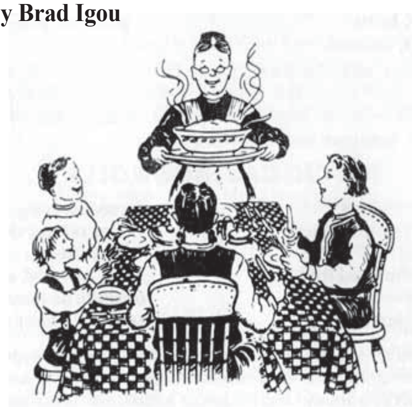
PA Dutch Foods...The Weird, The Wacky, and The Wonderful

by Brad Igou



Most visitors to Amish Country are familiar with our signature foods. Three of our “pies” are universally known --- shoofly, whoopie, and chicken pot pies --- although only the first is an actual pie. Be sure to try all three because they simply won’t get any better than you'll find here!

But my mission this issue is to look into some of the more unusual foods that are part of our gastronomical heritage. Where possible, I’ll try to give you some suggestions on where to try some of the foods, or recipes to make them yourself!

Begin with Breakfast

I’m a big believer in a good breakfast to start the day. When I worked on an Amish farm, we actually milked the cows and completed quite a few chores before breakfast, so we had worked up quite an appetite. I must say, I enjoyed that shoofly pie was often part of the morning menu.

Many of our restaurants are open at 6:00 or 7:00am to accommodate the locals. You’ll also see “Farmer Breakfasts” listed on some menus. These are usually big meals, often including eggs, pancakes, potatoes, and ham, sausage or bacon. You might even see a breakfast that includes steak. Farmers, of course, tend to easily work off the calories!

What follows are a few Amish Country foods you may not know, beginning with scrapple. Not much went to waste in the old days. After butchering, there were always scraps of meat. These could include almost any part of the pig put through the grinder (not unlike the meat in some hotdogs). But with the addition of cornmeal or buckwheat flour, and some seasoning, a kind of “loaf” is formed. You then cut slices, just like you would meat loaf. Next you pan fry your scrapple slice with most folks preferring a crisp crust on the outside. If you're so inclined, add some ketchup, apple butter, or syrup on top!

Alongside scrapple, you will often find mush on our local menu. Deceptively simple to make, all you need is cornmeal, water, and salt. Some people eat their mush as it thickens, with milk or browned butter. But usually it is put into a loaf pan, cooled in the fridge and then, like scrapple, sliced and fried. You will find scrapple and mush as breakfast options on the menus of many restaurants appearing in this issue, including the Intercourse Village and Bird-in-Hand Family Restaurants.

A Bit of the Bizarre

There are a few foods that deserve mention because of their peculiarities. Let’s start with cup cheese, named for being sold in a cup or plastic container. It is thick and gooey, and admittedly not to everyone’s taste, not unlike with many other varieties of cheese. Cup cheese dates back to the arrival of the Pennsylvania Germans in America in the 1700’s, and is related to the German cheese "Kochkäse." I am not a fan of this sour tasting cheese, and call it “glue cheese” since it looks like an adhesive of sorts to me. You can find a recipe, lots of photos, and interesting commentary at http://mamasminutia.blogspot.com. Blogger Jennifer Jo wavers a bit as to how much she likes the taste, but loves the texture and the fun of making it …“This cheese has an incredible texture, creamy-smooth like peanut butter, and a luxurious richness to rival cream cheese. It’s amazing stuff, really. Most people eat it spread on bread like butter, but I think it could be mixed with all sorts of things (fresh herbs, chopped ham, boiled eggs, capers, radishes, etc) to make exciting dips and spreads.”

Now hold onto your stomach...pig’s stomach that is! Called “seimaaga” in the PA Dutch dialect, hog maw is stuffed pig’s stomach. On one level, this really isn't all that unusual. Hot dogs and sausages are basically meats and spices inside of membranes not unlike the stomach. The stomach is simply the “container” into which ground meat, cubed potatoes, cabbage, onions, and spices are stuffed, much like we stuff a turkey. It is boiled, baked, or broiled and may be scooped out or served sliced. My hog maw experience at the Bird-in-Hand Family Restaurant was quite good. We've included a recipe if you want to give it a try.

Hog Maw

- *1 pig’s stomach*
- *2 lbs. smoked sausage meat, diced.*
- *3 cups boiled potatoes, diced*
- *3 cups sliced apples*
- *2½ cups bread crumbs*
- *1 medium onion, chopped*
- *2 cups chopped celery*
- *chopped parsley*
- *salt and pepper*

Clean stomach well and soak in salt water. Combine all ingredients and mix well. Stuff the stomach with the mixture and sew up the opening. Simmer for 2 hours in a large kettle with water to cover. Remove to baking pan with hot fat, brown in hot oven (400-f) basting frequently. Slice with sharp knife.

Next is something called souse, or “zitterting” in the dialect. It is also known as “head cheese” in many countries, although it is not a cheese but a kind of “meat jelly” made from the natural gelatin of the flesh of the pig's head or feet.

In Amish Country, using the meat from the feet of the pig is common. Seasoned and put into a mold, depending on the ingredients, it can look very attractive when sliced. I recently saw some at Stoltzfus Meats in Intercourse, and it looked like a clear jello with the colored meats and seasonings showing through like a mosaic. Here again is a recipe from www.welcome-to-lancaster-county.com.

Halloween Food Fright

I remember as a kid we used to pass peeled grapes around in the dark and say they were eyeballs. Gross! So... Why not invite some friends over for some frightening food fun based on this article? Have two people try sharing some cup cheese on a cracker. Guess what those UFOs (unidentified food objects) are in the souse. See who can stuff their pig's stomach with the most candy. Then top off the night with delicious hot apple cider.

Souse

Use 3 pig feet or about 2 lbs. Scrape, wash and clean thoroughly. Place in stew pan with 1 chopped onion, ½ cup chopped celery and cover with cold water. Let it come to a boil, then reduce heat and simmer until meat is tender and comes easily from the bone. Pick meat from the bones, strain liquid, which should measure a scant 3 cups. (If less, add water). Put meat and liquid into a bowl. Add 3 tblsp. strong cider vinegar, ¾ tsp. salt, black pepper and several thin slices of lemon. Chill overnight, remove surplus fat from the top. Turn out on a platter and serve with lemon slices and parsley.

An Apple a Day

Like corn, the apple is an important ingredient in many dishes here, well beyond the traditional apple pie or apple sauce. Apple snitz (dried apple slices) have long been used in our tasty snitz pies. But the most common use of the dried apples is to make “lattwaerrich,” or apple butter. This delicious spread for bread and toast came from the Palatinate area of Germany, where prunes and pears were also used. Indeed, today you can buy peach and pear butter here, too. Remember, these are not remotely close to being flavored butters; they are spreads.

The traditional way of making apple butter was in large copper kettles filled with apple cider. Apple snitz was added to the mix, and the kettle was stirred continuously to prevent the apples from sticking to the bottom. Long-handled wooden paddles were used for this purpose so that the cook would not have to stand so close to the heat of the fire. Often the long process of making apple butter became a family party or neighborhood social event.

The true Pennsylvania Dutchman loves to put apple butter on cottage cheese. Some of us even pile both onto a slice of homemade bread, often to the surprise of visiting friends.

You can find these “butters” at the Intercourse Canning Company, the place to go for jams, jellies, relishes, and pickled goodies. While there be sure to take home some “church spread” or “schmier.” After most Amish church services it is common to spread on bread this delightful concoction of peanut butter in combination with corn syrup, molasses, or marshmallow cream. You’ll probably be hooked for life! Interestingly, the word “schmear," of Yiddish origin, is the historic name of cream cheese spread upon a bagel. Used as slang, it can refer to bribery, a "little extra" spread on top.

A favorite dessert of mine is apple dumplings. Noted historian John Joseph Stoudt states that “compared to the English, Penn Dutch cooks were poor pudding makers. Rather, they disguised fruit in many ways. Dumplings were much favored, combining the German tradition of the dumpling with the love of the fruit.”

Today, you’ll find apple dumplings in season at bakeshops and roadside stands. They are almost always on the family-style menu at Plain & Fancy Farm Restaurant. The apples are peeled and cored, wrapped in thick dough, and baked. They are best served warm with milk or ice cream. Some people enjoy them for breakfast, while others find them a hearty dessert or snack later in the day. Some local attractions have special theme days featuring apple dumplings or apple-related dishes. The Ephrata Cloister and Hans Herr House are two examples.

Apple Dumplings
$3.50

Finally, I want to mention a dish my mother sometimes makes, schnitz un knepp. Spellings may vary, but this dish consists of sliced dried apples (snitz), ham, and dumplings. One of my Amish friends had never tried this dish, so I surmise it may be more common among some of the other Pennsylvania Dutch. You don’t often see this on local menus, although I once had a nice sampling at Kitchen Kettle's excellent Kling House. Snitz or dried apples are the basis for apple butter and snitz pie, but here the slices are kept whole and mixed with the other ingredients. If you're hankering to try this dish, you may have to make it yourself, so I offer up yet another recipe. You can find bags of apple snitz around the area. Try Kauffman’s Farm Market, the place to go for freshly picked apples from their orchards and delicious apple cider which they make as well.

The “Leftovers”

There are tons of other foods I could write about… hot bacon dressing, bologna, ham loaf, pot pie, pork and sauerkraut, pulled pork sandwiches, red beet eggs, dried corn, corn fritters, funnel cakes, chicken corn soup, cracker pudding, and soft pretzels. You can find most of these at local food stores, benefit auctions, roadside stands, and restaurants in Amish Country, and they are all on my list of favorites. So, go exploring, be brave, and reward your hard-working taste buds with new PA Dutch sensations.

Schnitz Un Knepp

Boil a 3 lb. piece of ham for two hours. Pick over and clean 1 qt. of dried apples; soak in enough water to cover. When meat has boiled for the stated time, add dried apples and water in which they have been soaking and continue to boil for another hour. Prepare dumpling batter as follows:

- ***2 cups flour***
- ***1 egg***
- ***4 teaspoons baking powder***
- ***3 tblsp. melted shortening***
- **¼ teaspoon pepper**
- ***1 tablespoon milk***
- ***1 teaspoon salt***

Sift together the dry ingredients and mix the dough with egg, which has been well beaten, the melted shortening and the milk. Drop batter by spoonfuls into the boiling liquor of the ham and apples. Cover tightly and cook for 15 minutes. Raisins may be added if desired.

Amish Country in a Cup

(Cont'd From Page 11)

That of course is the noble grape vine, and while not every farmer that cultivates grapes makes WINE (think grape juice, raisins, etc.) and not every winery grows its own grapes, there are a few local destinations you can't miss when it comes to tasting Amish Country's wine landscape. Swirl a glass and enjoy a complimentary tasting in the Victorian Mansion at Mount Hope Estate & Winery on Route 72 north of Manheim. The grounds of Mount Hope are easy to spot for they host the Glorious Pennsylvania Renaissance Faire now in full swing and you simply can't miss the larger-than-life Jousting Knight statue at the entrance. Visit parenfaire.com for more information. Mount Hope has been producing award-winning wines for over 30 years and is one of the founding stalwarts of the local wine scene which now numbers over 20 wineries!

Pulling a draft at Union Barrel Works.

In the heart of the Amish farmlands, you'll find both grapes and grain in a beautifully restored barn on Route 340 between the villages of Bird-in-Hand and Intercourse, which actually brings us to our next topic. BEER. The aptly named Lancaster Beer & Wine Gallery offers complimentary local wine tastings, but also is home to the Rumspringa Brewing Company. With four flagship craft brews on tap, and a rotating small batch seasonal, Rumspringa offers a pleasant and unique pour and a taste for every palate. If you think beer in Amish Country is a one-trick pony, saddle up and journey to four of my favorite Amish Country micro-breweries, all of which offer fresh and new interpretations of the hopped delight:

So, there's a brief overview of my particular favorite places to sip in Amish Country. No doubt you'll find yours and when you do be sure to share your thoughts at clinton@amishnews.com.

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- **Swashbuckler Brewing Company**
  (Remember that Jousting Knight? Swashbuckler is there)
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- **Union Barrel Works**
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- **Stoudt's Brewing Company**
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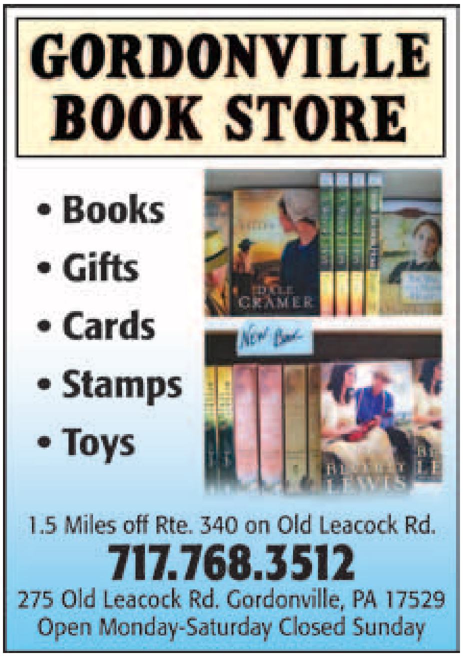

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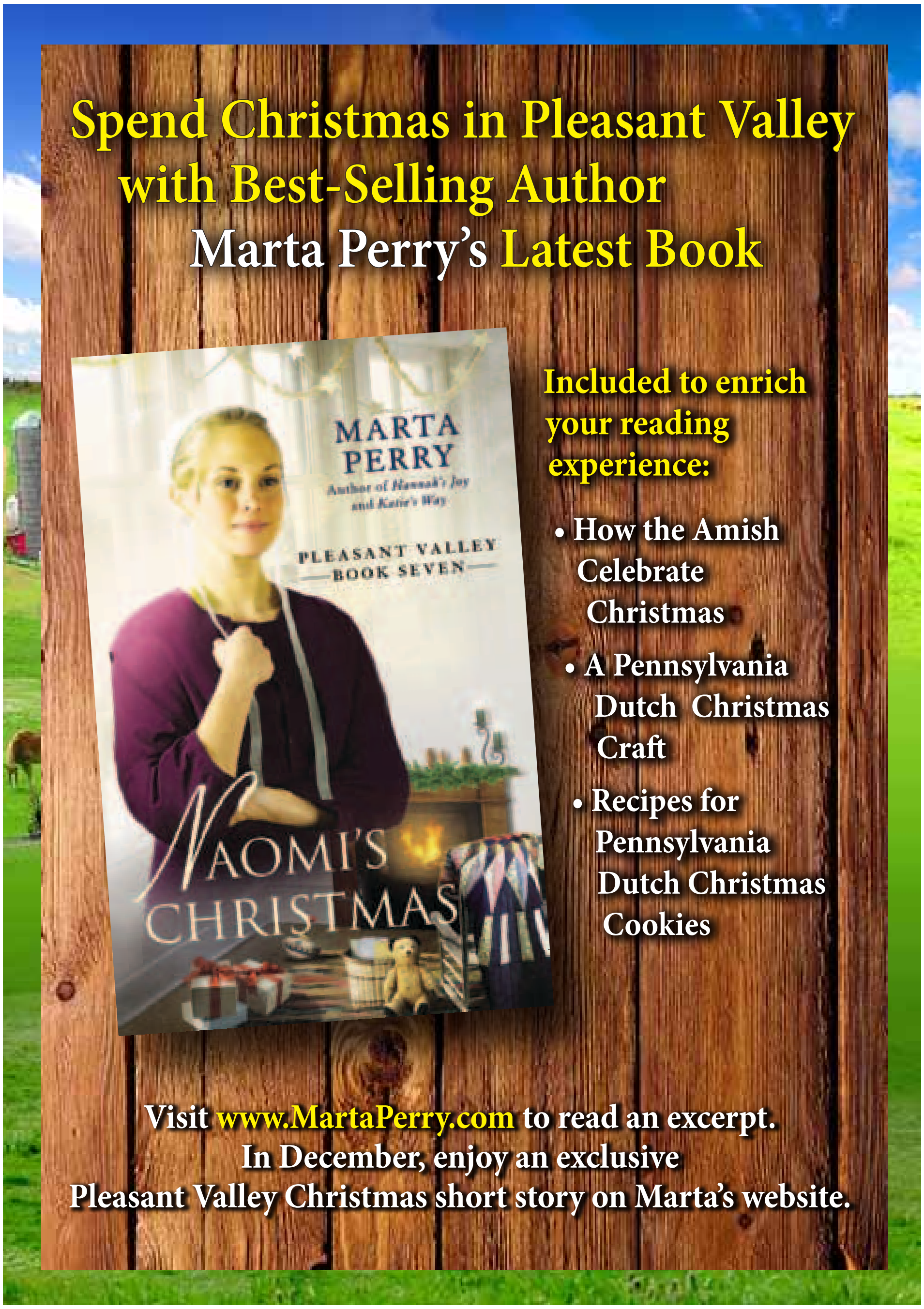

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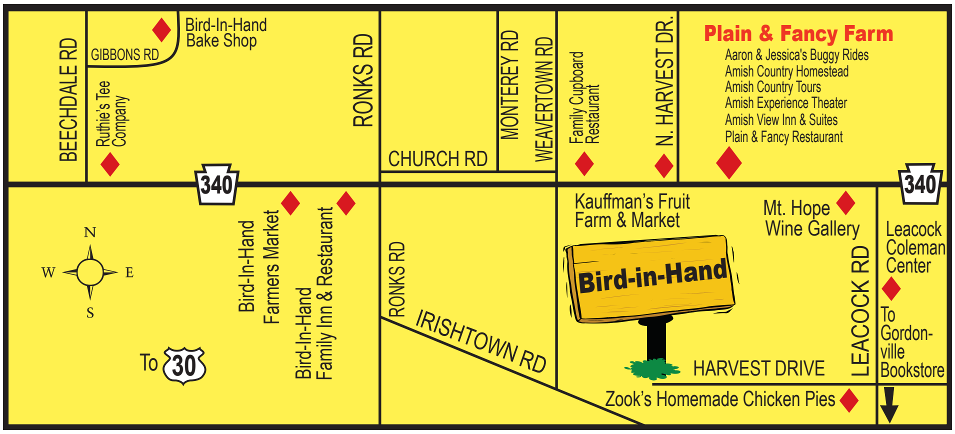
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To 30
Bird-In-Hand Farmers Market
Bird-In-Hand Family Inn & Restaurant
RONKS RD
IRISHTOWN RD
Kauffman's Fruit Farm & Market
Bird-in-Hand
Mt. Hope Wine Gallery
Leacock Coleman Center
LEACOCK RD
To Gordonville Bookstore
HARVEST DRIVE
Zook's Homemade Chicken Pies

Of the many unique village names that dot the Amish Country map, one of the more interesting is Bird-in-Hand. William Penn, an English Quaker, had founded the colony of Penn's Woods, and settlers began arriving from Europe in the early 1700's, moving westward from Philadelphia. The trip by stagecoach, or Conestoga wagon with freight and merchandise, lasted several days. Inns were built every few miles, identified with signs held by an iron pole or attached to the side of the building. The reason for the signs was so that they could be understood by all nationalities. Further, since many teamsters or wagoneers were poorly educated they could not read. Given orders to stop at a certain inn, they were able to do so by recognizing the artwork on the signboard.

The legend of the naming of Bird-in-Hand dates to the time when the Old Philadelphia Pike was being laid out. By 1734, surveyors at McNabb's Hotel were discussing whether they should stay at their present location or return to Lancaster to spend the night. One of them said, "A bird in the hand is worth two in the bush." The sign in front of the inn, which became known as the Bird-in-Hand Inn, is known to have once "portrayed a man with a bird in his hand and a bush nearby, in which two birds were perched."

Variations of this sign appear throughout the town today. McNabb's Hotel was destroyed by fire in 1851. By the following year, a three-story hotel was built to replace it. More recently, it was Bitzer's Hotel before becoming the present Village Inn of Bird-in-Hand, a beautiful bed and breakfast property. The Historic Preservation Trust of Lancaster County states that the existing brick building "may be one of the few 19th century inns in the context of a small town in Lancaster County, which survives with a high degree of architectural integrity." It is listed on the National Register of Historic Places. When referring to their bird in hand symbol, some residents say that the bird nestled in the human hand indicates friendship, comfort, and hospitality, all of which you'll discover in this perfectly delightful little village of shops, farmers markets and eateries.

Since 1959, Lancaster's First and Foremost Amish Country Tours

★★★★★ Very Nice Experience!
Review by SheLovesLancaster on 12/19/11 8:32 AM
The Amish Experience SuperSaver was a wonderful overview of Amish country & lifestyle. Been on this tour 3 times now and learn something new & find new shops to visit each time. Great value. Highly recommend this!

★★★★★ Super Saver Tour Great
Review by Cheryl on 8/13/12 7:12 AM
I took advantage of the super saver tour because of the savings, but got so much more for my money! I arrived at 10:30 am, and literally spent the whole day there.
Not only was the tour package great, but to top it all off, I had a relaxing fantastic dinner at the restaurant before I headed back to my B&B. All in all, it was a great day!!!

Real Reviews from Real Visitors

Amish Farmland Tour Times: Mon.-Sat. 10am, 12pm, 2pm, 4pm • Sun. 10am, 12pm, 2pm
Tours Depart from Amish Experience Theater at Plain & Fancy Farm
3121 Old Philadelphia Pike • Bird-in-Hand, PA 17505 • Route 340 • 717-768-8400, Ext. 210
www.AmishExperience.com

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Loxley's Restaurant... Amish Country's Sherwood Forest

by Clinton Martin

Everyone knows the story. A dashing green-and-brown-clad rascal lives on the lam in the middle of Sherwood Forest, skilled beyond belief with a bow and arrow, leading a band of merry men, including his trusty sidekick Friar Tuck. Who else but Robin Hood could this be and what is he doing in Amish Country?

He's not here to rob from the rich and give to the needy, he's simply the legend that Loxley's Restaurant has chosen to embody in their bold new dinning concept. Picture a wooden bridge over a peaceful stream filled with fish and trickling over rocks along a picturesque waterfall. Imagine a towering archway just beyond with tree houses peeking out among the ramparts, and finally picture a friendly face greeting you as you step into the inner chamber of stone and timber.

Heroes on horseback.
One of Loxley's unique appetizers.

By now you've already experienced some of the fascinating themed design at Loxley's Restaurant and you've only arrived at the hostess station. Take it from me --- Loxley's only gets better from here; but enough about architecture, fixtures and fantasy. How's the food? Ah, I've got you covered there too. I'm about to tell you of a tale, a tale of a very satisfying lunch one afternoon.

On this pleasant late summer day, I decided to have a seat outside, in an area dominated by wrought iron furnishings, stone walls, and an exposed beam ceiling. The centerpiece of the dining area was a real, live tree growing straight up through the roof. As is customary, my drink

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order came first. Nick, my server, suggested a Shirley Temple (oh, but that is a “Maid Marian” at Loxley’s!) when I asked him for an interesting beverage that wasn’t alcoholic (I was on the clock, you see). I enjoyed a sip or two; the flavor of a Shirley Temple is just so fun with the ginger ale, cherry, and grenadine syrup. I realized I should further explore the inside of Loxley’s before my food arrived, so I walked around inside for a little, and the inside still has the feeling of outside, with the forested themes continuing throughout.

In keeping with Robin Hood’s image of refined honor, yet unapologetic lawlessness, Loxley’s kept my eyes roving with beautiful hardwood craftsmanship throughout, and an unexpected and purposefully done ramshackle touch here and there. The building embodies the legend extremely well.

I returned to my seat, and promptly placed my order. First would be the Heroes on Horseback (bacon-wrapped shrimp) as an appetizer. Then, the King’s Fish (trout stuffed with crab) for my entrée. The shrimp came as expected wrapped in delicious, thick bacon, but they were also drizzled in barbeque sauce, and there was a little dish of ranch dressing for dipping. It was over-the-top in the best way, and I enjoyed devouring the six Heroes with fervor. Besides, I’m a sucker for finger-food. Needless to say, I was thankful Loxley’s has absorbent cloth napkins.

The King’s Fish soon arrived, and I could tell this was going to be something special. The presentation was akin to what you’d see on one of those jazzy TV cooking shows, with the various elements arranged in a pyramid, finished off with delicious swizzles of miniature crispy fried onions. The sauce swirled about the bottom of the dish was both appetizing and aesthetically pleasing. The sight evoked thoughts of mustard, but the flavor was decidedly more complex.

The fish itself was a superbly grilled trout, a wonderful fish that holds more of a “brooky” than a "marine" taste, so the crab meat stuffed between the filets added a nicely complementary flavor of the bay. The proteins were arranged on a bed of sautéed spinach, which I found refreshingly prepared so that the leaves were both tender and soft, without having become one big mass of green, and retained individual leafiness.

As with most dishes, a starch was present, a thinly sliced, almost crispy on the edges, potato au gratin. It added a nice firmness to the dish, offering the foundation on which to stack the delicate greens, tender fish, and fluffy crab meat. I enjoyed every last bite, cleaning my plate to the point Nick didn’t even have to ask how much I had enjoyed it.

Reflecting on my experience at Loxley’s, it is clear this restaurant is unique from an atmosphere point of view, delivers on the food, and offers both the traditional soups, salads, and entrees you’d expect at a casual restaurant, while also serving up sufficient elegant dishes to inspire the adventurous diner.

In this issue, where I also stepped back in time to review the foods of the Renaissance Faire, I would encourage you to take a not dissimilar look into the past at Loxley’s. Reservations are accepted (call 717-898-2431) and finding your way couldn’t be easier. Head west on Route 30 from Lancaster, taking the Centerville Road exit. Turn right onto Centerville Road, and Loxley’s will be directly off to the left.

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Come Relax at Our Farm!

Riehl's Quilts & Crafts

Sam and Susie Riehl began married life as dairy farmers, just like many other young Amish couples. The family farm was an ideal place to raise a family, to work in a traditional environment.

Susie's mother lived with the couple, and found a useful way to contribute to the family's well-being by making and selling quilts from the basement of the house.

The dairy operation was still priority number one, but the quilts certainly helped the family with an important boost. As time went on, and milk prices continued to lag behind the cost of producing it, the quilts became even more important.

These days, the dairy cows are gone, having been sent to a budding young farmer just starting out. The farm is still humming with activity however, as hay fields flourish and the barn never is quite empty! The quilt shop has grown and expanded from being in the basement to a stand-alone beautifully constructed store right next to the barn.

It has become a common sight for the Riehl family to be hitching up the team of horses for some field work, and then ten minutes later be greeting visitors from near and far, helping them find just the right quilt. Just as the quilt business has grown, so too has their line of locally hand-made products.

Nineteen years later, you can find an excellent variety of quilts, crafts, canned goods, books, and of course the interesting multi-use "quillow" that you'll just have to go and ask about.

All in all, the family business is supported by no less than 70 local Amish families that produce goods for sale, work in the shop, or lend a hand in other ways.

Call for Catalog or Information.

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From Rt. 340, Take Rt. 772 West. Turn right onto
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1st farm on left. Look for sign.

the Amish Experience

at Plain & Fancy Farm

1959
53rd
Anniversary
2012

Last year marked the 52nd anniversary of three of Lancaster's premiere attractions, all at one location on the AAA designated Scenic Cultural Byway, Route 340, mid-way between Bird-in-Hand and Intercourse.

This year marked the 53rd anniversary of Plain & Fancy Farm as the very first family-style restaurant. It remains a legendary dining experience. At the same time, Amish Country Tours (Dutchland Tours) began the first regularly scheduled tours for visitors through the scenic Amish farmlands. And 1959 also marked the opening of the Amish Country Homestead, the only Amish house tour designated a Heritage Site by Lancaster County.

Amish House Tour Unravels Riddles

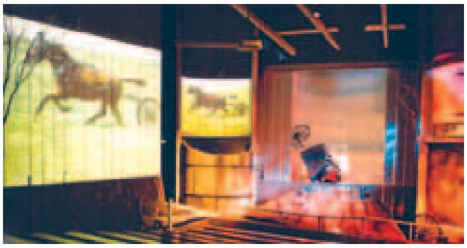
Amish people wouldn't appreciate visitors walking through their homes all day…nor would you! So the best way to see the inside of a house is on a tour. At the Amish Country Homestead, the staff is committed to interpreting the changing Amish lifestyle. Rather than a museum, it has the feel of a real, "lived in" home. Guides take visitors on a fascinating 45-minute tour through the nine rooms. Discover how church is held in the home and hear the singing. See how Mom does her laundry---with a gasoline engine! Upstairs learn about Plain dress, while the kids enjoy the marble rollers.

The Fisher Amish Schoolroom is where you (or the kids) can sit at actual Amish school desks and learn how all eight grades are taught in one room. An Amish schoolteacher helped decorate the room to give it the feel of a real school. It's all included in the house tour.

Interpreting the ever-changing Amish culture respectfully and accurately is no easy task. The authenticity of the Amish Country Homestead resulted in its designation as the only Heritage Site Amish house tour in Lancaster County.

Amish Hi-Tech

In 1995, a new concept in interpreting Amish life debuted when the Amish Experience F/X Theater became only the third "experiential" theater in North America. The goal of this one-of-a-kind project was to give a more personal, intimate view of the Amish, connecting past to present. Rather than a somber documentary, the story goes inside an Amish family as their son Jacob struggles to decide whether to remain in the Amish faith.



An important missing link in most tellings of the Amish story is the persecution of the Anabaptists in Europe and the perilous journey to America. Rather than observe, visitors will now feel a part of history as special effects, including an amazing technology called "Pepper's Ghost," combine with smoke, wind, rain, and fire effects in a wrap-around barnyard setting.

A superb blending of entertainment and education, this touching and exciting production has moved some people to tears and children to exclaim "Wow!" This show, which has been called "400 years of history in 40 minutes of magic," can only be seen here in Lancaster, so be sure to make it a part of your visit. (Shows on the hour.)

Where the Amish Live & Work

Visitors who simply drive around looking at Amish farms rarely come away with much insight into the unique culture that attracts people from around the world. Amish Country Tours provide certified guides to take visitors down the backroads, deep into the farmlands and scenery that is as beautiful now as it was 50 years ago. Guides offer fascinating information on one-room schools, farming practices, "cottage

$3 OFF **Amish Experience Theater**

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industries," wedding customs, and more. Did you know there are Amish millionaires?

Amish Farmland Tours	
Monday-Saturday	Sunday
10:00am, 12:00pm, 2:00pm, 4:00pm	10:00am, 12:00pm 2:00pm

But you are not just sitting on the 14-passenger shuttle the whole time. Whenever possible, a stop is made at an actual Amish farm. Other stops may include a local bakeshop, roadside stand, or craft shop. Having a guide is recommended over tape tours, which are often outdated and can never answer questions about special activities you may see that day. Purchase tickets for this 90-minute tour online at AmishExperience.com. Click on "Tickets" in the upper right hand corner of the page.

A Lancaster Original

Amos, Ben, Manny and Elmer are the Amish farmers who supply the Plain & Fancy Farm Restaurant with sweet corn, tomatoes, watermelon, cabbage, broccoli, squash, peppers and onions. These neighbors, and the neighbors before them, have helped Plain & Fancy Farm Restaurant go "from farm to table" for over 50 years. The restaurant is AAA recommended, a PA Preferred and ServSafe award winner, and the Pennsylvania recipient of USA Today's Great Plate Award.

The Amish Farm Feast

Plain & Fancy Farm Restaurant is best known for being Lancaster County's original family-style restaurant. The all-you-can-eat Amish Farm Feast includes your entrees, side dishes, starters, desserts and beverages. Enjoy fried chicken, roast beef, chicken pot pie, baked sausage, real mashed potatoes, buttered noodles, green and yellow string beans, dried sweet corn, chow chow, cole slaw, raisin bread, rolls and apple butter, lemonade, iced tea, hot tea, coffee, sour cream apple crumb pie, shoo-fly pie and vanilla ice cream. A $3 off coupon valid for each adult in the party can be found adjacent to this article.

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Lancaster's Original
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Feast includes entrees, sides, starters, beverages and desserts and is valid for up to 6 adults. Not valid Easter, Mother's Day, Thanksgiving or w/ any other offer, special, group rate. Not valid on ala carte menu. Expires 12/31/12 **PLU 505**

The New "ala carte" Menu

The restaurant also offers a new ala carte menu featuring mouth watering appetizers, signature soups and salads, charbroiled burgers and sandwiches, and made-from-scratch entrees and platters. The ala carte menu is also a great value with Lunch Specials from $7.95 and Dinner Specials from $10.95.

The Country Store

Find books, DVDs, candles, souvenirs and local handcrafts, and more. Explore The Country Store's collection of traditional Amish clothing, straw hats, bonnets, toys and dolls, and discover new treasures to adorn your kitchen and home. You'll find seasonal items as well as Christmas decorations, available year-round. The store also features Kauffman's Fruit Farm jams and jellies, bakery fresh items from Miller's Bakery, and Plain & Fancy chow chow and apple butter.

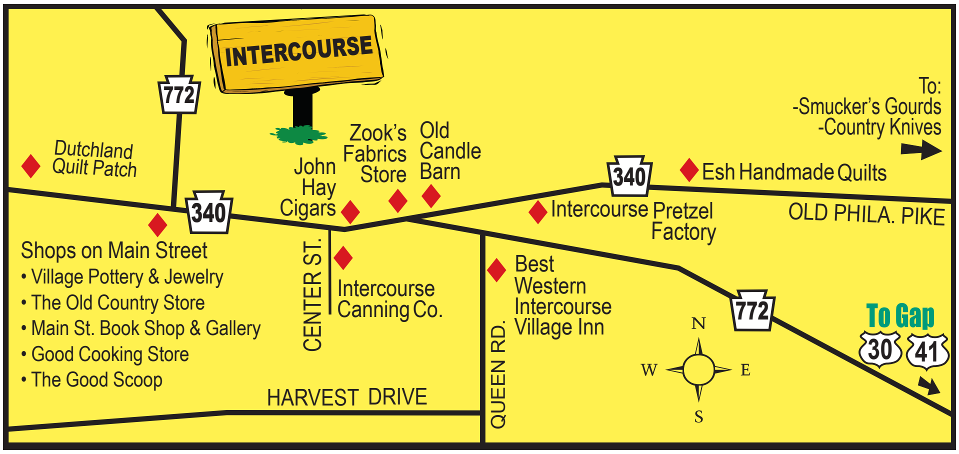
AmishView Inn & Suites

While you're at Plain & Fancy Farm, you're invited to stroll up and visit AmishView Inn & Suites, a classically beautiful hotel that features elegant accommodations and incredible views. If time permits, a front desk representative can provide you with a quick tour of the hotel. The indoor pool, fitness center, arcade, whirlpools and fireplaces make AmishView perfect for an intimate getaway, family vacation, or corporate retreat. Complimentary hot country breakfast, wireless internet, HBO, DVD players, special amenities and kitchenettes come with every room.

Where It All Began

With all of these amenities and attractions in one beautiful location surrounded by Amish farmland, the Amish Experience at Plain & Fancy is the ideal starting point to enjoy all that the area has to offer as you create your own special Lancaster County experience!

Welcome to Intercourse PA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41

Perhaps no other town in the entire country can claim its fame on one simple thing --- its name. Harrison Ford drove a buggy past the road sign on a memorable visit in the Hollywood blockbuster hit of the movie "Witness." For years people have postmarked "Intercourse" on envelopes, and the jokes from visitors who travel through Bird-in-Hand to Intercourse are endless. There are several theories for the name, but that which we find most plausible follows.

Around 1730, the Old Provincial Highway (now Route 340) was laid out to connect Philadelphia with Lancaster. Conestoga wagons hauled freight back and forth between the two cities. Providing rest for travelers and horses, taverns sprouted along the way, becoming centers for news, gossip, and commerce. The construction of a log tavern in 1754 at the intersection of Newport Road and the Highway took "Cross Keys" as its name.

It remained such until 1814, when the name was changed to Intercourse as part of a failed real estate scheme of a Mr. George Brungard, who had acquired 48 acres of nearby land and attempted to lay out a town site and divide it into sections for sale by a lottery, advertising "151 handsome building lots of $250 each to be drawn for by number." Renaming the town made sense, as intercourse had a common usage referring to the pleasant mutual fellowship and frequent intermingling which were so common in the informal atmosphere of the quiet country village.

Over time, Brungard's scheme begat others. As recently as 1971, an enterprising soul tried to take advantage of the town's name by selling deeds for one-inch square plots of Intercourse to visitors. Creative, but nonetheless a failure. By 1880, Intercourse had a population of 280 with a post office that actually moved among stores or restaurants as owners hoped visits by residents would increase their business.

The local stagecoach service started around 1898 as "a single horse conveyance similar to a

Continued on Page 27

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Our traditional all you can eat family style dining is our most popular dining option. Guests are seated at large tables, often with other restaurant guests and all the food is brought to the table by our experienced and friendly servers.

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Our menu dining option is perfect for guests with a smaller appetite who would like to dine at individual tables. In addition to all the Pennsylvania Dutch favorites, our menu features fresh-made soups, garden-fresh salads and made-to-order sandwiches.

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Good ’N Plenty’s takeout program is ideal for busy people who want a delicious meal in a hurry. Place your take out order and we will have a tasty meal waiting for you.

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Intercourse, PA

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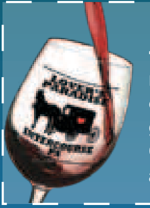

Present this ad when you sample at our tasting counter and you can take home a memento of your visit: our exclusive limited edition "Lover's Paradise" wine tasting glass for only $2.00 (a $3.95 retail value). One glass per customer. Offer valid only for those 21 years of age or older and while supplies last. Offer expires 12/31/2012.

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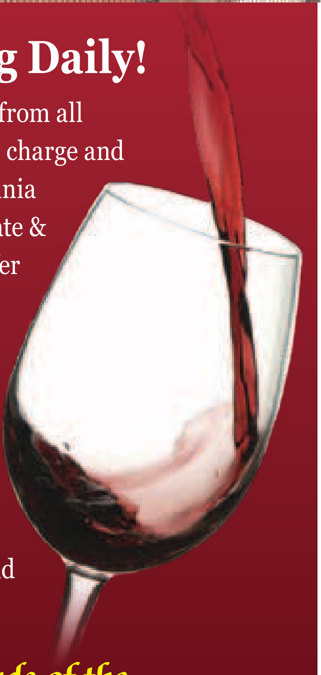

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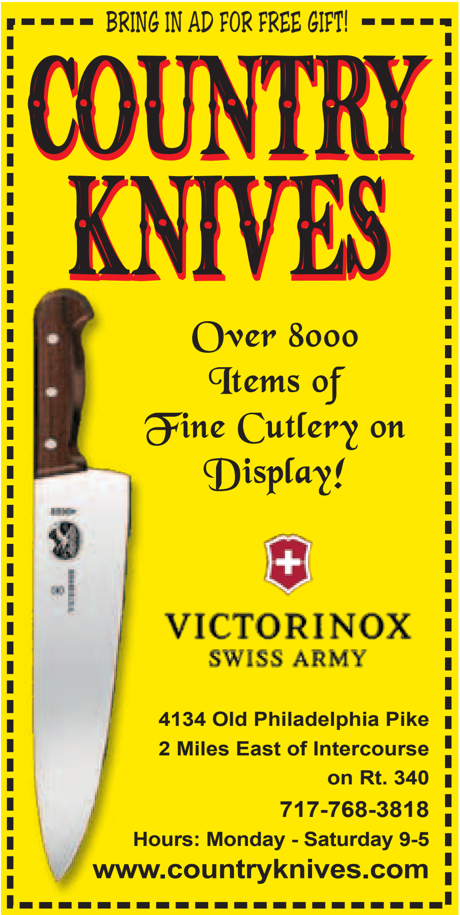
Intercourse (Cont'd From Page 24)

market wagon, with a roll-up curtain and double set of seats." When the stagecoach driver knew of passengers beforehand, their comfort on cold days was added to with the placement of hot bricks heated in the oven, and wrapped in newspaper to preserve their warmth.

As the days of the dirt road drew to a close, so too did the stagecoach era. In 1923 a transit company was organized and bus service initiated to and from Lancaster. While "many of the Amish residents of the area were eager to see the line started, they did not want to invest in stock of the Company. Instead they bought books of tickets which were really prepaid bus fares." Enough money was raised to buy a Mack Auto Bus for $6,800. It held 25 passengers and even had solid rubber tires!

Today Intercourse has been recognized as a "foodie" town by the Visitor's Bureau. You'll soon discover why walking the streets of this tiny hamlet is an absolute must-visit for everyone.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To Dine, To Stay, Perchance To Dream at the Fulton Steamboat Inn

by Clinton Martin

It only takes a few seconds to explain why a steamboat resides next to a landscaped pond and beautiful gardens at the corner of two Amish farms and Routes 30 and 896. Robert Fulton, credited with creating the first commercial steamboat, was born and raised right here in Amish Country. Paying homage to one of our native sons is the Fulton Steamboat Inn, offering guests many amenities associated with the cruising lifestyle.

With three decks of staterooms, guests can choose the ideal lodging for their vacation needs. The Sun Deck, or third floor, is exclusively reserved for guests 16 years old and up. Each room has its own private balcony, inviting you to step outside to enjoy Amish Country. The Observation and Promenade Decks, second and first floors respectively, are family-friendly and offer variations on king, queen, and twin bunk bed layouts.

The very good news is that the Fulton Steamboat Inn provides lots more than just a good night's sleep. The Inn's location is especially convenient to the Strasburg train-themed attractions and the shopping and entertainment venues along Route 30, but there are also plenty of on-site activities. A heated indoor pool and whirlpool offers the opportunity for some aerobic exercise, or simply some relaxed soaking, while the walking trail around the pond is great for stretching the legs and feeding the ducks along the way. An inviting playground with (what else?) a wooden ship playset burns off plenty of kids' energy, and for the adults the fitness center offers the same.

Of course, every ship must have its galley, and the Fulton Steamboat does not disappoint with theirs. Far from a heat-and-serve limited menu, the Fulton Steamboat Inn is home to a full-service restaurant and tavern, the lively and friendly Huckleberry's Restaurant. The restaurant serves breakfast, lunch, and dinner seven days a week, and even features live entertainment by local celebrity, Bill Horn, every Friday and Saturday evening.

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The skilled chefs have basically created a full menu which splits down the middle, paying respect to local PA Dutch cuisine, while alternatively seeking out a truly nautical spirit at the same time. So, you simply have to decide whether it's some delicious Amish-style pot roast or the Crab Cake Dijonaise. Always ready with a dining recommendation, I suggest the following:

As an appetizer, the Fresh Mozzarella Fritti, which is a fresher, tastier upgrade compared to traditional "motz" sticks. The kitchen starts with fresh mozzarella, lightly breaded and fried, and adds house-made marinara sauce for dipping. Of course, if you're looking for a more traditional PA Dutch starter, point to the chicken corn soup, which sounds ridiculously simple but is hearty and flavorful.

For the entrée, put Amish Country out of mind for a moment, and go for the seafood, only fitting after all onboard Amish Country's only steamboat. Get the Steamboat Stuffed Flounder, which is a baked version of the white and flaky fish, stuffed with crab, shrimp, and mozzarella cheese. If you absolutely must return to dry land, order the Flame-Grilled Meatloaf, which is an excellently innovative twist on grandma's classic.

For dessert, hands down it's the Whoopie Pie Sampler. Nothing's more Amish Country than a whoopie pie, but Huckleberry's famous way to serve up these locally honored treats is both creative and extremely tasty. Oh, and don't pass up the Sarsaparilla, the restaurant's signature soda drink. It's similar to birch beer, but comes topped with a dollop of whipped cream and a sprinkling of mint. Yum!

Reservations are accepted at Huckleberry's, and everyone (not just guests staying at the Fulton Steamboat) are welcome. It's fun and some pretty fine eating, too. Call 717-735-0803. Hours are 7:00am to 8:00pm or later.

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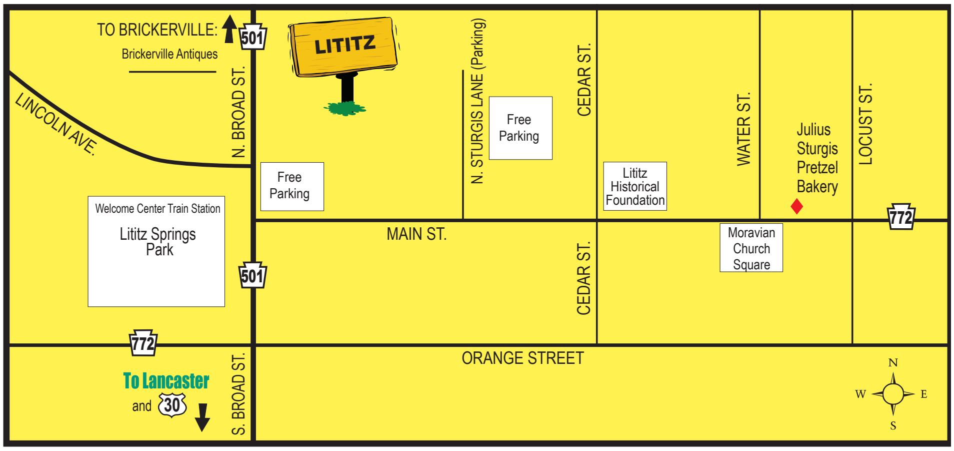
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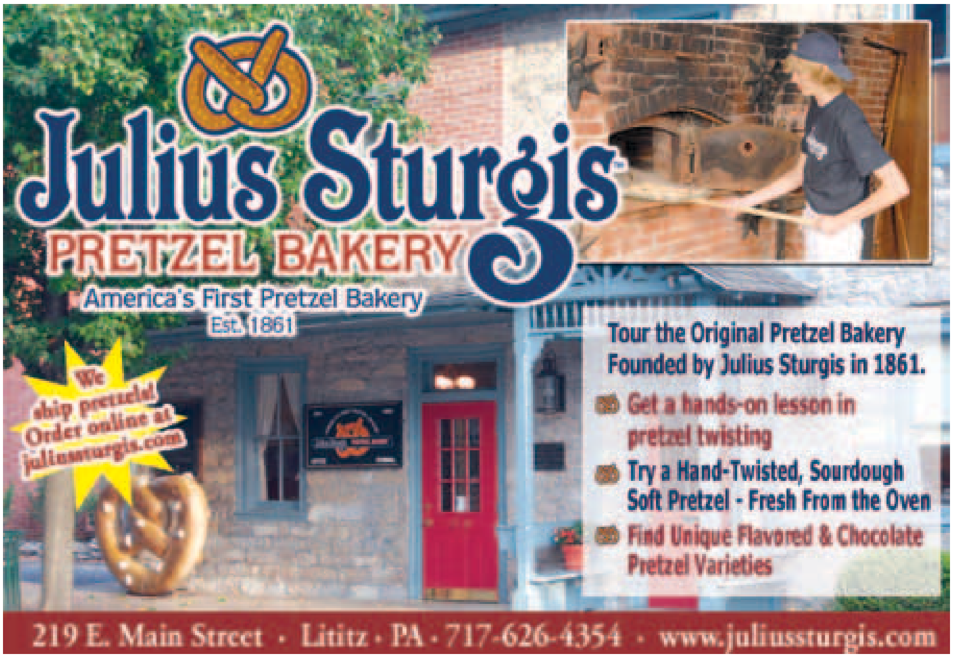
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There really is no place quite like Lititz, and visitors should plan time there while in Amish Country.

The Lititz story is tied to that of the Moravian faith in Bohemia. As was the case with other persecuted religious groups in Europe, many Moravians sought freedom in the New World, arriving in the early 1700's, with settlements in Pennsylvania and North Carolina. In 1755 the town actually took the name Lititz, the German spelling for Lidice, where European reformers had taken refuge in the 15th century.

Music and education were important to the Moravians. In fact, the Lititz schoolhouse erected in 1746 marked the beginnings of what was to be Linden Hall, the oldest continuously operating residence school for girls in the United States.

For one hundred years, Moravian church members were the only people permitted to live in the town. It was not until 1855 that non-Moravians were allowed to own their own homes. The complex of buildings comprising the Moravian congregation is well worth seeing, particularly the church built in 1787.

One name is linked forever with the history of Lititz --- Julius Sturgis. It was Julius Sturgis who opened the first commercial pretzel bakery in the New World in Lititz. The year was 1861, and the site at 219 East Main Street is on the National Register of Historic Places. A tour of the bakery, still in operation, is unlike any other and well worth your time.

The more you explore Lititz, the more you'll agree it is one of Amish Country's best kept secrets!

What Happens to All That Tobacco?

by Clinton Martin

Head down a back road in Amish Country and you'll undoubtedly see patches of tobacco at a farm or two. Some Amish farmers raise tobacco because it makes Dollars and Cents. So what happens to it?

Some ends up being shipped all over the world, but one local company turns this PA broadleaf into cigars. Meet John Hay Cigars.

John Hay Cigars, so named in honor of the American ambassador and diplomat, was founded in 1882, and is still handcrafting quality cigars locally in PA Dutch Country with locally grown PA tobacco. Their retail store is conveniently located in the village of Intercourse at 3533 Old Philadelphia Pike. Look for their sign beside the entrance to Kitchen Kettle Village. Call 888-JOHNHAY for hours and directions.

"CAN DO" Cooking at Intercourse Canning Company

by Clinton Martin

If you've stopped by this article for 101 ways to make a pun out of the word "canning" in Intercourse, move on. The only one you'll find is in the title. What you will discover here instead is a simple, but tasty Amish Country meal that you can make with ingredients from the Intercourse Canning Company. Preparing a home-made meal by opening a jar of this, a can of that, and mixing it together with a dash of this and a sprinkle of that is a fantastic way for a wonderful home-feast to end up on your dining room table.

Intercourse Canning Company even comes with an on-site demo kitchen producing small-batch jams, jellies, salsas and mixes so you can not only see, smell and taste what's cooking, you can have your questions answered from the chef herself without ever involving Mr. Google. The demo kitchen is in operation 10:00am to 2:00pm Tuesday through Saturday, while the retail store is open seven days a week.

First I suggest you pick up a bottle of ICC's Fire Roasted Garlic & Herbs marinade. Use it to add a delicious flavor to your favorite roast or steak. I prefer a nice Delmonico (one of the only ingredients you won't be able to get at ICC). Let the beef marinate overnight to take on the garlic and herb infusion. If you really want to dress up the steak, add some ICC mushrooms as a savory topping.

Continued on Page 36

Photo courtesy of Intercourse Canning Company.

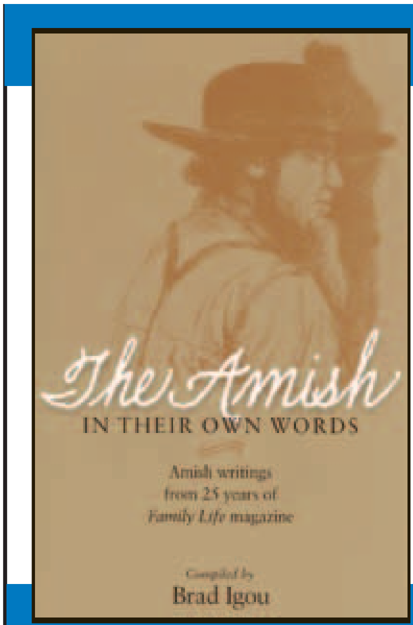
Old Fashioned Made "New" at Brickerville Antiques

by Clinton Martin

Hear the word "collectible" and some think of a stodgy old-timer's way of whiling away hours seeking out pieces to grow a collection of similar items. But hear the word "antiques" and you're more likely to conjure up a very cool and unique way to add a flash of personality to your home. No matter if it be new house, an old cottage, or a hip apartment downtown, our antique shops offer an incredible opportunity to infuse some one-of-a-kind character into your living space.

Brickerville Antiques offers a particularly eclectic selection of furniture pieces, toys, old advertising displays, dishware and hardware, in addition to vintage photo and paper goods. Literally, every time I visit this 3,000 square foot 1850s barn at the corner of Routes 501 and 322 just north of Lititz, I see something that would make a great addition to my living room, kitchen, den, or you-name-it.

2012 happens to mark current owners Jim and Valerie Refi's 7th anniversary since taking over the co-op. They look forward to many more ahead, as do I, for theirs is one of my favorite antiques haunts. It truly is fun shopping among the fascinating items on display from over 120 individual dealers. Brickerville Antiques is open 10:00am to 5:00pm seven days a week. Call 717-626-0786 for more information.



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> --Jack Brubaker, The Scribbler, *Lancaster New Era*

> "Much popular literature on the Amish taps into sentiments of nostalgia or sensationalism, revealing more about the author and audience than about the Amish themselves. This book lets the Amish speak in their own voice."
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Why Quilt Museums Matter

by Andi Reynolds
Executive Book Editor, American Quilter's Society

Collections of cultural items are significant to us because they show the body of work of the artist or creator. Perhaps they reveal artistic development over time, or a recording of historical events.

Any given collection has a unique significance based on the collector's reason for identifying, desiring, and keeping that particular set of objects.

Once a collection is exhibited, often the curator's perspective is an additional element to consider; curators are usually experts who understand the collection's role in a much wider cultural context.

Space for public display is what sets museums apart from private viewing rooms. It is the access they provide that enriches our shared cultural heritage.

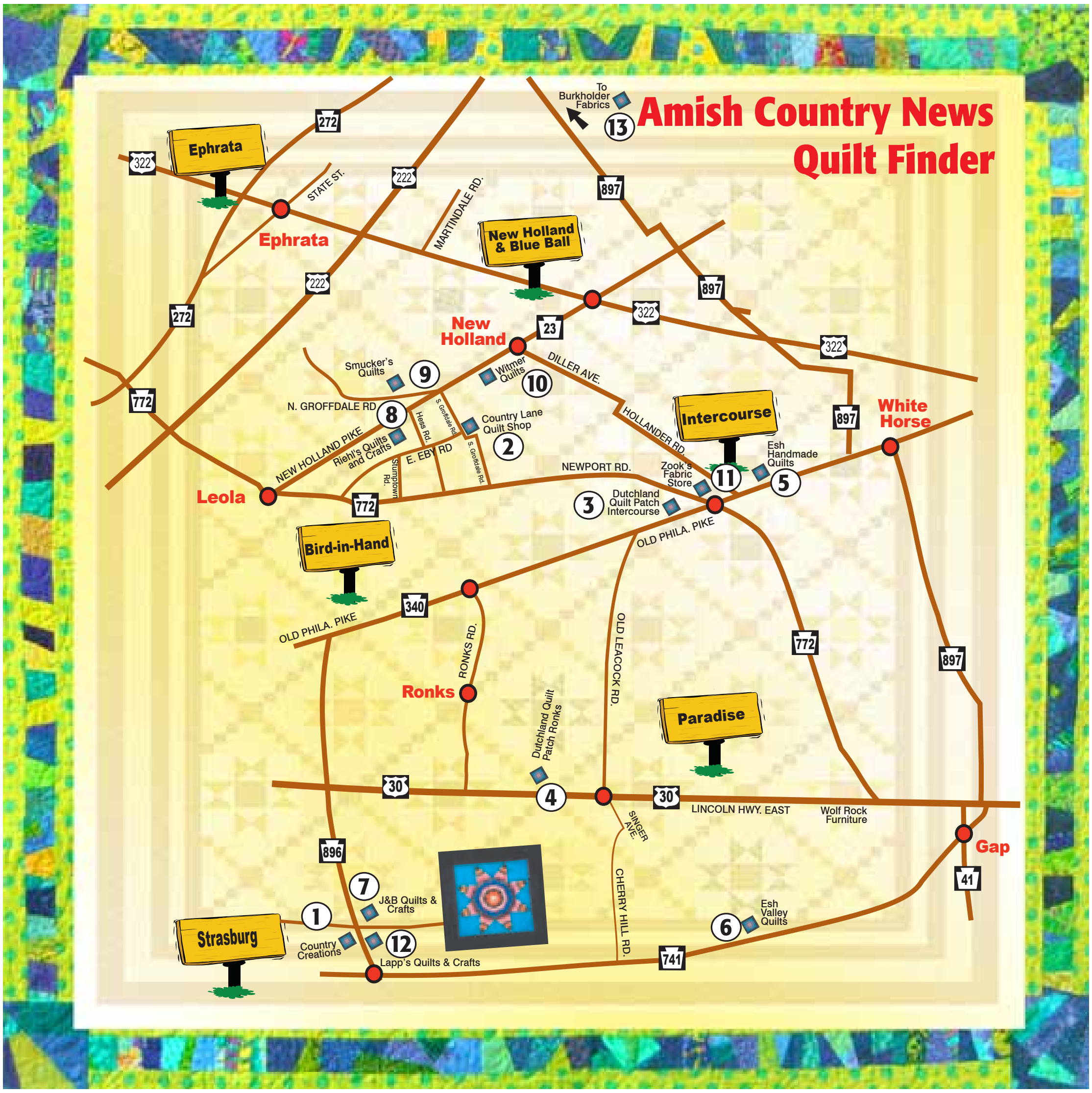
Quilt museums, especially, routinely provide inspiration that influences future creations. The impact of this opportunity cannot be overstated. Unlike nature scenes or candid photos of human faces, textiles are static. They need protection, and most of the time are best appreciated when described by tags or labels so the viewer can make sense of what she or he sees. Quilt museums provide all of this and more.

Photos courtesy of Lancaster Quilt & Textile Museum

Before the advent of quilt museums in the US, any given quilt may have been seen at a short-term exhibit by a hundred or a thousand people, but one time only. Or it may have been known only to a few family members.

These textile creations now have places in which they can be observed by many more people over a long period of time or repeatedly over time, in safe, secure locations with interpretation. As guardians of quilts, a primary cultural outlet for women (and some men), quilt museums matter.

People interested in quilt collections and cultural impacts may wish to check out The National Quilt Museum in Paducah, Kentucky; the International Quilt Study Center in Lincoln, Nebraska; the Michigan State University Quilt Index; and the Alliance for American Quilts. Google these terms and/or "quilt museum" for a fascinating foray into the world of quilts.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The next American Quilter's Society Show in Lancaster, PA will be March 13 – 16, 2013.

Lancaster Brewing Company & Walnut Street Grille... A Happening Place!

by Bette Ranck

Not being terribly fond of beer, I wasn't excited about a visit to the Lancaster Brewing Company. I thought (wrongly, I soon found out) that beer would be the main thing with a few dishes of bar food. On a Saturday night after our young grandson's first flag football game, no one felt like cooking so we decided to stop at the Brewing Company for dinner.

Boy was I surprised! The place was hopping with families, young folks on dates and groups of friends, AND everyone was having a fun time. We were glad that we had made reservations because it was crowded. The servers were efficient even with the liveliness of the crowd, and were patient with us as we made our choices from the varied menu.

We started out with nachos since we thought the kids (and the adults) were ready to have something ASAP. They arrived quickly and were just as quickly consumed. We added some creamy avocado to our order --- good choice. My husband had the signature Brewery Meatloaf. This homey specialty of the house was covered with (what else?) a glaze of Milk Stout! He enjoyed every bite. I had the fish and chips. Long a staple of bar foods, this dish is a barometer of whether a restaurant is doing food well. Well, this was very good --- crispy and flavorful. I doused the fish and the chips with malt vinegar and proceeded to eat it all, very happily! The kids had burgers from the Kids Menu and ate every bite making this grandmother very pleased. Those among us that enjoy beer had really nice things to say about the different brews they tried. Others of us enjoyed wine and soft drinks, also available.

Needless to say, we had a great time enjoying the very good food and the lively ambiance in this old building that is enjoying new life. This should be placed on your "bucket list" of places to enjoy while visiting PA Dutch Country.

Lancaster Brewing Company is located at the east end of historic downtown Lancaster at 302 North Plum Street. Take the Route 23 west (Walnut Street) exit off Route 30, and as you approach the city you'll see the beautifully restored brick building to your right at the corner of Walnut and Plum. More information is yours at 717-391-6258 or www.lancasterbrewing.com.

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Number of "Likes" on Facebook for Intercourse Village Restaurant at press time.

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Review by Cheryl on 8/13/12 7:12 AM

My husband and I have visited the Amish country several times. We were surprised to see that we could take a tour and actually be in the home of the Amish people. We did the Amish Experience. Both of us were so impressed with how we were able to get up close and personal with the people. This was the BEST tour I have ever had in the Amish Country, it was well worth the money. It was so nice to be able to ask them questions directly. It was amazing to sit with their family and listen to them share their life experiences. I still can't believe it. This trip was well worth every cent we paid. We would never have been able to do this 30 years ago. Thanks so much for thinking "outside the box" to make the Amish tour worthwhile. It was awesome.

The Amish VIP (Visit-In-Person) Tour departs daily from the Amish Experience Theatre at Plain & Fancy Farm between Bird-in-Hand and Intercourse. The VIP Tour runs at 5:00pm through the end of October, Monday through Friday only.

3121 Old Philadelphia Pike • Bird-in-Hand, PA 17505 • Route 340 • 717-768-8400, Ext. 210

www.AmishExperience.com

Welcome to New Holland • Blue Ball

The instability in Europe in the late 1600's spawned and nurtured the pioneer interest in the deep forest lands of Pennsylvania — 60 miles inland from Philadelphia. In 1681 William Penn received his 40,000 square-mile land grant to settle King Charles' debt to his father. Himself a Quaker, Penn had experienced religious persecution firsthand, and decided to establish his American colony based on complete religious freedom.

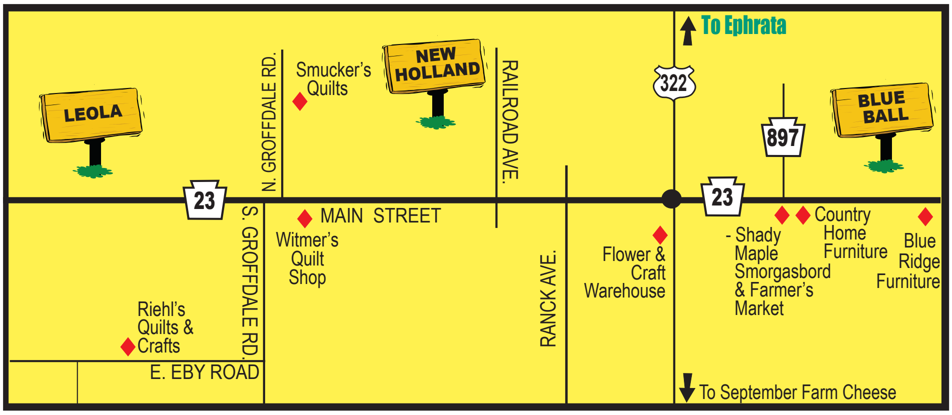
This entire century had been one of continued misery for the peasants of the Palatinate (western Germany). The Thirty Years War had raged across the area with barbaric ruthlessness. The peasant inhabitants fled to nearby Holland for refuge. And within a decade of the end of that conflict, King Louis XIV of France started a new religious war in the same general area. These Palatinate peasants were exhausted by war's desolation, and were ripe for a new start. Traveling land agents for William Penn's new colony found listening ears. In addition to religious freedom and a peaceful existence, Penn offered cheap land. The stated price was 100 English pounds for 5,000 acres. (At today's rate exchange, this would be less than $.04 an acre). By the year 1702, a goodly number of Palatinates had immigrated to Pennsylvania, and Queen Anne, newly reigning in England, was delighted that Penn was colonizing his immense grant without drawing off the population of Britain.

The area today called New Holland was practically covered by virgin forests—sturdy timbers of oak, ash, chestnut, and walnut. By 1728, William Penn had been dead for 10 years and his American colony, called Pennsylvania, was being administered by a proprietary governor while the sale of land was formalized by patent deeds.

In 1802, when a post office was established and an official name was necessary, there was no objection to naming the town New Holland.

These grateful people remembered how extremely kind the inhabitants of Holland were to them, and the assistance that included funds to cover the cost of the refugee German immigrants' ocean voyage.

This was no small matter when the alternative was indentured service for a period of years. For adults, indenture frequently meant four to seven years of labor without pay. Minors served until their 21st birthday. But still, William Penn's Quaker Pennsylvania was liberation compared to the Europe they fled seeking freedom of religion, assembly and speech for all, hopefully, none of which we take for granted today.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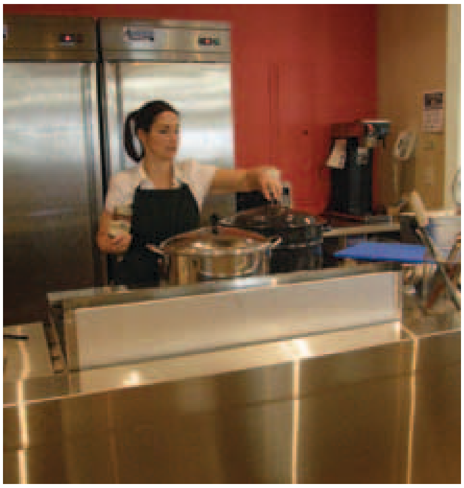
Intercourse Canning Company

(Cont'd From Page 31)

Next, you'll want to head for the soup mixes. You'll find many different varieties, so pick what you like, but know that the Cheesy Potato soup mix is always a big hit. Pick up a pouch and to prepare simply follow the easy instructions on the package. You will need a few common ingredients like milk and eggs.

Since this is an Amish Country meal, you need not end at just soup, steak and a salad. We like to stretch the menu out around here. Add another starch, and at ICC that can only mean one thing. Spaghetti! And, no we aren't talking the Italian style. While all things Tuscan are undoubtedly wonderful, this spaghetti will be Amish style. ICC carries a complete line of Mrs. Miller's Homemade Noodles, so choose the variety that fancies you. I'd suggest the Old Fashioned Medium Noodles, but the sauce choice is clear. Pick up a jar of ICC's Amish Spaghetti Sauce. It is a big hit with locals and visitors.

For dessert, if you have room, enjoy some good old-fashioned apple sauce. ICC's traditional homestyle version is always a can't-help-but-satisfy, but for the more curious, try the blueberry applesauce for an interesting flavor twist. For me, the real fun at ICC is picking and choosing your way through the hundreds of varieties of freshly canned and jarred goods, and planning snacks and meals that you'll be sure to enjoy when you get back to your motel room, campground, or eventually to your home.



Intercourse Canning Company, located in the heart of Intercourse on Center Street, is open seven days a week. When traveling along Route 340 in Intercourse, look for the sign on the southern side of the road beside the old gas station. Head south on Center Street a hundred feet, and there's Intercourse Canning Company on your left. If you're using a GPS, type in 13 Center Street, Intercourse. You can always call 717-768-0156 for further information.

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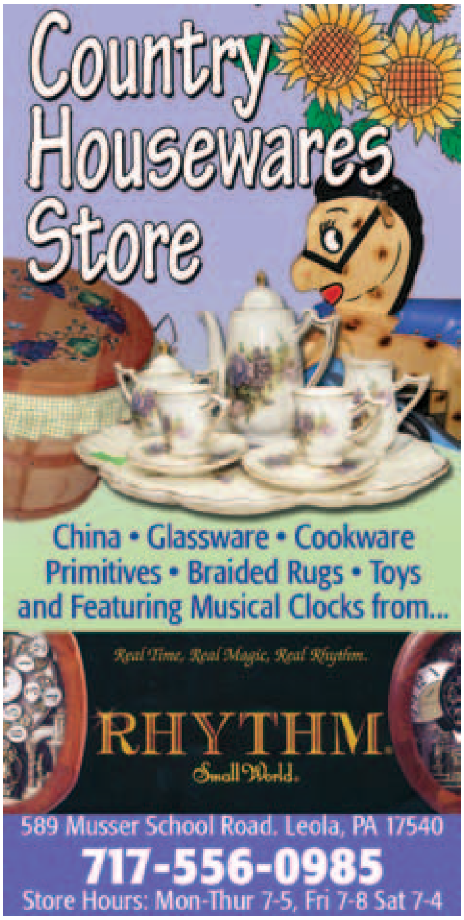
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One place that offers both is the world famous Shady Maple complex.

When Shady Maple Smorgasbord moved into a larger building across the parking lot a few years ago, the former restaurant building became home to one of the largest and best furniture stores in the area, Country Home Furniture.

The store is now celebrating its 12th anniversary in business.

According to management, "We like to think we're helping to preserve a little piece of America's furniture making history. Our craftsmen are steeped in tradition. They deeply care about their work. That's what Lancaster County is about – history, pride and dignity."

On two floors and 30,000 square feet of selling space in their retail store, you will find eight manufacturers of American-made sofas and recliners, made in North Carolina, Ohio and Mississippi, in addition to over 30 manufacturers of solid wood dining, bedroom, office, occasional and entertainment… and the area's largest selection of Amish furniture.

The hardwood pieces come from American handcrafters and Amish builders in Ohio, Indiana and right here in Lancaster County.

With hundreds of stylish products in traditional, transitional, modern and country looks on the floor, there is something for everyone.

Unlike other stores where your only choices are what you see, at Country Home Furniture, you can have a hand in every facet of your design. That's the beauty of shopping there.

Customers love the flexibility to have a piece made for them by selecting the wood, stain, hardware and fabric.

"We sincerely encourage you to experience this for yourself. You can certainly buy off the floor or have something made new for you, as you see it. 50% of our customers do that. The other 50% let their imagination run wild. We have stain block boards and fabric handles available throughout the store to give our customers the opportunity to engage in the fascinating process of getting exactly what you want in the style, shape, size and color desired. It's distinctive furniture, made for you , your way. It's fun, and it's easy."

Why shop now? "We have all kinds of special pricing deals and delivery specials going on right now, and we are looking forward to finishing out 2012 in a great way."

If beautiful, quality, brand new, solid wood, American handcrafted furniture are important to you, then you owe it to yourself to explore Country Home Furniture. As they like to say, it's "worth the drive to the countryside" to come see the craftsmanship first hand, then enjoy your meal at Shady Maple Smorgasbord - two great things that make Lancaster County famous.

Country Home Furniture is open Monday and Friday 10-7, Tuesday through Thursday 10-5, and Saturdays 9-5. The entire complex at Shady Maple is closed on Sundays.

For more information, call 717-354-2329, go online to www.chfs1.com or email sales@chfs1.com. GPS address is 1352 Main Street, East Earl Township, PA.

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Union Barrel Works...Crafting Artisan Brews, Serving Up Gourmet Grub

by Clinton Martin

What happens when a skilled brewmaster renovates a former factory into a small-batch craft brewery? Why, a new destination for fans of ales and lagers is born, of course. What happens when that brewmaster chooses to set up his tanks and tuns (casks) in Amish Country's little village of Reamstown and invites an accomplished chef to set up a kitchen next to his brewed creations? Hopping (I couldn't help myself) for the best? You got it --- a destination restaurant-brewery christened Union Barrel Works.

Five years ago, Tom Rupp left his job at a regional brewery to pursue his dream, knowing he could craft excellent beers, but recognizing he needed to add to what's on tap with quality, interesting foods. For that inspiration, he turned to Bryan Burkholder. Bryan is a graduate of the Pennsylvania Culinary Institute in Pittsburgh, and comes to Union Barrel Works by a somewhat unusual route. His most recent culinary post prior to Union Barrel Works was actually cooking in Baghdad, Iraq for the CIA. Not a member of the service, he was an independent contractor working for the armed forces, ensuring the secretive and powerful arm of the military had sufficient tasty vittles to do the job at hand.

Perhaps he was inspired there as he developed his yummy baked stuffed shells and concocted his impressive jumbo wings in hot sauce. In any case, he was ready for a new culinary challenge. His kitchen at Union Barrel Works must certainly be a little less intense than his previous employer's. Certainly, Reamstown is!

Bryan works hard to ensure that the ingredients that go into his inventive cuisine are absurdly fresh and seasonally inspired. To that end, he has

Continued on Page 42

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Cackleberry Farm Antique Mall

Special to Amish Country News

Looking for an experience, not just another antique mall? Cackleberry Farm Antique Mall is home to 26,000 square feet of antiques and collectibles, items such as furniture, glassware, sterling silver, advertising, jewelry, toys and much more displayed by over 125 dealers.

For the nostalgic, housed inside the antique mall is an Old Time General Store, full of vintage barber shop, ice cream parlor, hardware and drugstore memorabilia which will take you back to the Mom & Pop stores of years ago. Not Just Baskets, located next door to the Cackleberry Farm Antique Mall, carries a huge selection of baskets, quilts, luxury gifts and everyday items to choose from. You can fill a basket with any assortment of treats from pottery to spice mixes, quilts to candles, cookbooks to spa items – and have it all wrapped up in cellophane in a beautiful basket for a perfect gift. Or gather pet treats, dip and spice mixes and PA Dutch candies for your family, friends – even yourself.

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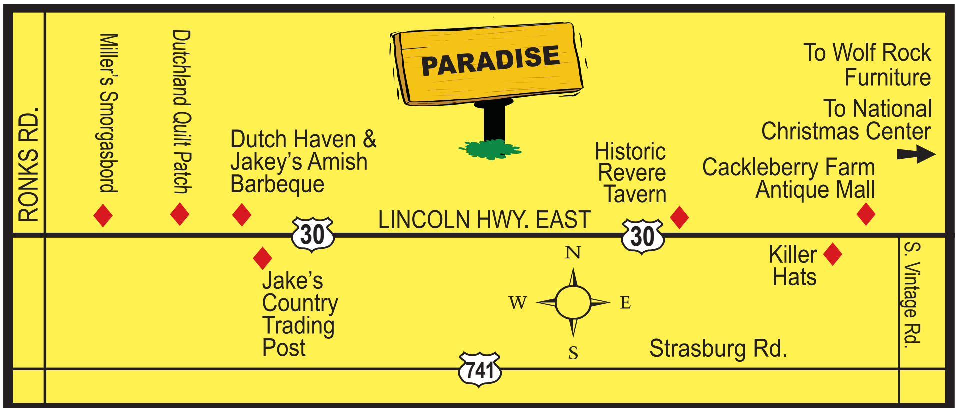

Visitors to Lancaster from the east on RT 30 travel through Paradise, which celebrates its 300th anniversary this year. The town's story traces back to Europe over 300 years ago, to the area of the Palatinate in Germany where Protestants had settled following the declaration of King Louis XIV that all Protestants in France would be persecuted. Fearing a French invasion, many accepted the invitation to settle in the New World in William Penn's colony of Penn's Woods. By 1712, they had secured land in Lancaster's Pequea Valley as the area's first white people, living peaceably with local Indians.

The origins of RT 30, also known as "Lincoln Highway," date back to Lancaster's Colonial days when the frontier county needed a highway to connect it with the provincial capital of Philadelphia. The first road that was constructed is now RT 340, still referred to as the "Old Philadelphia Pike." Soon, it was apparent that this road was insufficient to handle the increasing traffic, and in 1790, a commission to survey a new route was created. Since the cost was too much for the state to undertake, the company charged with building it was given the power to demand "reasonable" tolls from users. Investors received dividends earned from tolls collected along the gates of the turnpike. (As the toll was paid, the gate or "pike" was turned, hence the term "turnpike").

The Act described the construction of the highway, which was to be a bed of small crushed stones on top with, rather than dirt, larger stones underneath to prevent carriage wheels from cutting into the soil. This revolutionary system of road construction is credited to a John McAdam, whose name became the term for paved or "macadam" roads. The "Lincoln Highway" (RT 30) opened in 1795 as the first long-distance, hard surfaced road in the country. Taverns and stagecoach stops grew up along the turnpike for weary travelers. Of these, the Revere Tavern, dating back to 1740 and originally called the "Sign of the Spread Eagle", still proudly stands today. In 1841, the tavern became the residence of Reverend Edward V. Buchanan and his wife Eliza Foster Buchanan. Eliza was the sister of Stephen Foster, whose immortal songs will always be a part of Americana. Foster not only penned music at the tavern, but sent many of his manuscripts to Eliza, also a talented musician, for her approval. On the banks of the Pequea Creek, Eliza and Stephen played many of Stephen's 200 songs, including "Way Down Upon the Swanee River" and "Oh, Susanna." Wherever you happen to call "paradise," we hope that a little bit of our own Paradise won't do you any harm!

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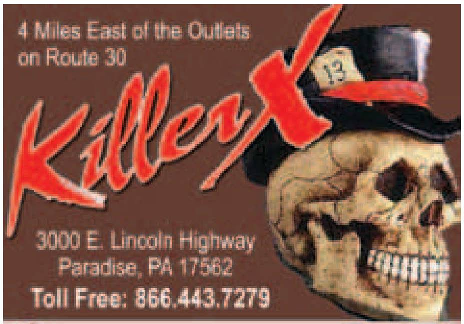
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Union Barrell Works

(Cont'd From Page 38)

a secret weapon. One of the part-time servers at Union Barrel Works happens to be a farmer, and not only does she provide many of the ingredients to Bryan's kitchen, she has the inside track with other area farmers in procuring the best of the seasonal crops. Bryan is indeed fortunate that, unlike other local chefs, his days aren't filled with hoofing through miles and miles of hit-or-miss farmers markets across the County.

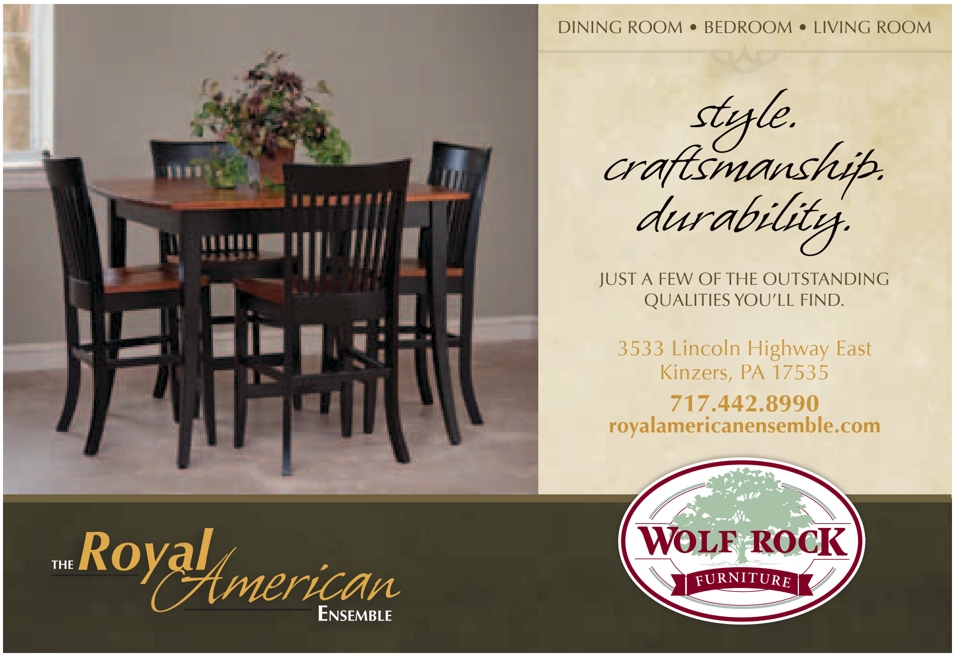
On a recent visit, I decided to put all of this to the test, and picked out a small-plate and tall-glass approach to the menu. I started with a cup of the crab corn chowder and paired it with an Uncle Fester (UBW's Oktoberfest-style lager.) The soup was a warm and cozy arrangement of generous chunks of pure crab meat along with a hint of pepper-spiced broth, while including supporting characters like corn, celery, carrots, and soft and tender potatoes.

For a second bite, I chose the jalapeno poppers and a pour of Wobbly Bob (UBW's dopplebock-style lager). The poppers had a nice size, nice heat, and a sharp creamy cheddar cheese which filled the hull of the pepper quite well without air-pockets. The peppers themselves were pleasantly and lightly covered with crisp breading, and slowly warmed my cheeks with a dose of spice and heat. They dove well into the provided portion of marinara sauce.

To round out my trio of appetizers-turned-entrée, I ordered the southwest egg rolls. To enhance the Tex-Mex flavors, I chose the traditional lager, which UBW brews in the Dortmunder style. The egg rolls were spot on, with a nice combination of refried beans, black beans, red bell peppers, corn, onions, and of course juicy pork.

Having munched and sipped my way through a meal without ever using a fork, knife, or spoon I felt a sense of achievement at knowing I dined well, had fun, and could honestly say I'd had an all-finger-food gastro-pub-grub kind of evening.

Only in Amish Country! And only at Union Barrel Works, easily reached on Church Road off of Route 272 north of Ephrata, south of Adamstown. Hours are six days a week (UBW is closed Mondays) opening at 11:00am. Call 717-335-7837 for reservations.



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Sugarplums & Tea: Tea Meets Treats

by Clinton Martin

People have been drinking tea since at least the 10th century. And for the last 10 years, people in Amish Country have been drinking their tea at Sugarplums & Tea. Paul Lenyo, an accomplished pastry chef transitioned hats from "employee" toque to "owner" cap five years ago, moving the business from its original location in an outlet mall along Route 30 to its current location just off of the Strasburg Pike in a residential neighborhood quietly tucked away off the beaten path.

While Paul serves up five to eight gallons of tea daily, one cup at a time, from his 120 varieties, his passion for the pastries he bakes is no less real than for the loosely packed teas on display. He creates new whimsical treats daily, but is sure to keep certain favorites on hand year round. His famous melt-in-your-mouth scones, the strawberry fromage cake, chocolate amoretto, and his peanut butter delight are freshly baked daily by him and his right-on staff.

As an active advisory board member for a local culinary school, Paul has seen at least 12 interns graduate with hands-on experience from his kitchen. One such student, Erica Mast, graduated five years ago, but never left. Instead she earned a full-time position, and is now Paul's store manager.

Sugarplums & Tea, so named to describe the dual focus on pastries (a sugarplum is a shortbread type cookie) and tea (an astounding variety of loose-leaf teas to be enjoyed hot or cold) is located at 403 Bank Barn Lane. Turn west onto Windy Hill Road off of the Strasburg Pike, following Windy Hill to the left at the Y. Turn right onto Conard Road, and then make another right onto Bank Barn Lane. Sugarplums and Tea will be ahead on your left. Sugarplums & Tea is open six days a week (closed Mondays) and can be reached at 717-394-9166 or www.SugarPlumsandTea.com.

Remember, I said off the beaten path? Well, make this short trip from wherever you are in Amish Country and treat yourself to Sugarplums & Tea. Once you step inside to the amazing aromas, you'll say to yourself, "I could be anywhere!"

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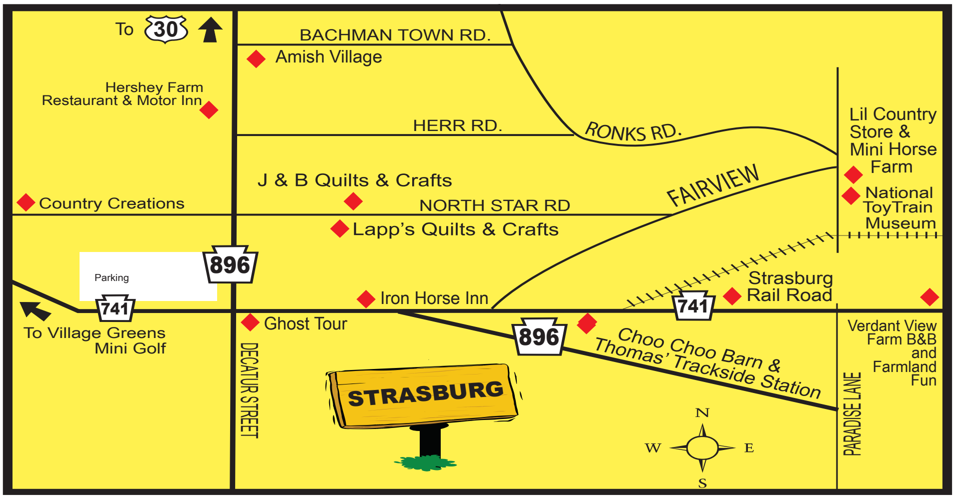
Strasburg - A Town of Trains & Heritage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All aboard! Strasburg is a destination all its own in Dutch Country, home to many well known attractions. To name just a few --- the Strasburg Rail Road, Sight & Sound Theatres, Ghost Tours of Lancaster, Cherry Crest Adventure Farm, National Toy Train Museum, and the Choo Choo Barn. But you may not know much about the interesting history of "Train Town."

Strasburg, named for the city in France, was actually "founded" by a Frenchman, Pierre Bezaillion, who traded with the Delaware Indians. The story goes he came to the area in 1693, as French fur traders opened up the first path through this area from Philadelphia to the Susquehanna River.

As early as 1716, when the first wagon was used for hauling goods, the path became known as the Conestoga Road, and the wagons that traveled them eventually became known as Conestoga Wagons. Main Street Strasburg was developed during the next half century as traffic on this road increased considerably and the first log houses appeared in the village about 1733.

Strasburg continued to flourish in the 18th century primarily because of its location along the major wagon routes between Philadelphia, Lancaster, and the Susquehanna River.

As Strasburg flourished, so did its neighbor to the east, Philadelphia. The commercial interests of Philadelphia pressured the State Legislature to improve the transportation network into their city. As a result, a series of canals along with the Philadelphia and Columbia Rail Roads were constructed. Strasburg residents became alarmed at the possibility of losing their commercial position and there soon emerged a charter for the Strasburg Rail Road to construct a rail line connecting Strasburg with the Philadelphia and Columbia Rail Road main line near Paradise. Finally in the 1850's, trains were hauling freight and passengers.

About 100 years later, business had dwindled, and a severe storm in 1957 destroyed much of the track. It seemed the SRR had reached the end of the line. To the rescue came a group of local train enthusiasts who began bringing the SRR back to life in a totally new way. They added passenger cars and buildings, and today's Strasburg Rail Road was born, destined to become one of Dutch Country's top attractions.

Appropriately enough, the State decided to build an expanded Rail Road Museum of Pennsylvania across the street, the ideal place to preserve the history of railroading in Pennsylvania. With the other train attractions nearby, it's little wonder that Strasburg has earned the title of Train Town!

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Welcoming Autumn as a Farmer's Apprentice at Verdant View

by Clinton Martin

It is finally harvest time in Amish Country! The fields are beautiful and charming tilled, plowed, planted and nurtured throughout the Spring and Summer. But, there is something uniquely satisfying witnessing the matured crops being gathered and gleaned in October. After all, you don't eat corn flakes by looking at corn!

Verdant View's tractor and wagon in the background, walnuts right off the tree in the foreground.

Have you ever plucked a golden ear of freshly ripened corn? Or collected a basket of newly laid eggs? Well, harvest time in Amish Country needn't be just a spectator's kind of fun. You can get as hands-on as you want at Verdant View Farm in Strasburg where the popular Farmer's Apprentice program offers the opportunity to do as much, or as little, around a real working farm as you wish. Usual activities are milking a cow, feeding a calf, and collecting eggs. This isn't work, it is practical play. Fantastic photo opportunities are endless, and you'll learn a thing or too as well. For instance, did you know eggs aren't just white or brown like you see at the store? Verdant View has chickens that lay green and blue eggs too! (I wonder if Dr. Seuss knew that?) They are completely natural, as the pigment of the egg shells is biologically present in Verdant View's Ameraucana breed of chicken.

Other Farmer's Apprentice options include making cheese from the farm's own milk or churning your own butter, to even pouring the butter you make over popcorn that you pick and pop fresh off the cob! Making your own ice cream… You bet! Reservations are required. Call Verdant View at 717-687-7353 for hours and rates. Verdant View is generally open Monday through Saturday, and is located on Route 741, only a mile east of the Strasburg Rail Road and the Choo Choo Barn.

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Good 'N Plenty for Your Lunch or Dinner Break

by Clinton Martin

With 43 years in business you might expect a great story to tell about Good 'N Plenty Restaurant and how it came to be an Amish Country landmark all these years. Of course you'd be right, but for now you'll have to accept an honest and real review of this long-time favorite of so many.

When I sat down at my desk with fingers poised over the keyboard, I couldn't bring myself to make the first keystroke documenting how Christ (pronounced Chris with a T on the end) and Dolly Lapp converted an old farmhouse into their family-style restaurant. My stomach was growling, reminding me it was lunch time. I walked over to the lunch room and peered into the fridge. There, staring me back bleakly was my scrunched up brown paper bag. Another packed lunch in a long line of leftovers. Today, I deserved better!

I decided on the spot it was time to leave the confines of the office behind to enjoy a hot and fresh home-cooked meal where the word "microwave" is forbidden. It must have been months since I had eaten lunch out. So I took myself, and I'm about to take you, to Good 'N Plenty Restaurant for one simply delicious meal.

As I pulled into the parking lot, I was reminded that this indeed was an old farming homestead that was converted into a restaurant. The façade of the farmhouse is still clearly the main feature of the building as you look for a parking space. Mind you, there are plenty of parking spaces on site, but there are plenty of visitors always eating at Good 'N Plenty too. I walked in and gave only a cursory glance at the gift & bake shop that greeted me – I was there to eat, not shop. I headed for the host/hostess station and was greeted warmly and then asked to make a choice.

Would I be enjoying the all-you-care-to-eat family-style selection of Good 'N Plenty's best of PA Dutch specialties? Or, would I prefer to choose from an ala carte menu? I decided for the latter, not only because I knew that a Thanksgiving-sized luncheon would call for a nap in the afternoon that I couldn't have rather than a return to work, but also because one article can't possibly suffice to describe four meats, at least as many sides, desserts and beverages, all without end. For the all-you-can-eat version, suffice it to say it is legendary!

So, my purposefully cherry-picked meal was Good 'N Plenty's "PA Dutch Sampler." The first tasty bites to arrive before me were two freshly-baked rolls, one wheat one white,

Continued on Page 52

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Have you ever wondered how the Amish and their 18th century lifestyle can thrive in today's world? You can get all your questions answered from knowledgeable members of the Amish Village team. Simply experience our 25-minute guided Farmhouse Tour, the self-guided exploration of our Village grounds and one-room schoolhouse; and finally our informative Bus Tour. Each of the offerings at The Amish Village give you an up-close-and-personal way to learn about the history of the Amish, their religion, family life and cultural traditions. Farmhouse Tours and Bus Tours are offered separately or as a package – you decide.

And don't forget to check out our Village shops for authentic Amish crafts and food, or enjoy a picnic lunch on the spacious grounds. As you stroll around the property, stop and talk with our Amish staff and learn about their culture first-hand.

The Amish Village, 199 Hartman Bridge Rd., Ronks, PA, is open Monday – Saturday, 9am – 5pm, Sunday 10am – 5pm. Bus Tours are offered seven days a week at 12 and 2 pm. For more information: 717-687-8511 or www.Facebook.com/TheAmishVillage.

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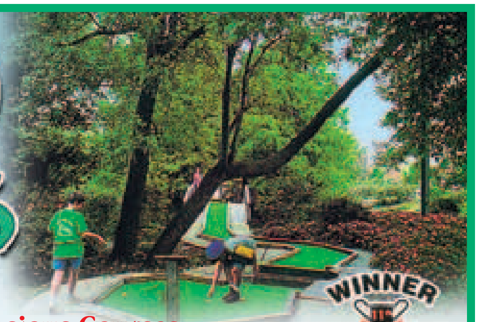
where you'll find archived issues, Brad Igou's continuing Amish Series, recipes from dining issues and lots more!

Amish VIP Tour is NOT for Tourists!

by Clinton Martin

Not for tourists, eh? It is a tour, offered by an attraction, correct? Yes, but the VIP tour is the kind of experience that calls for visitors, not tourists. Thankfully, everyone qualifies. The VIP tour goes not to museum or a representation of the Amish way, but directly to where the Amish live, work, and play. A tour guide facilitates the exchange and guides visitors to and from the different Amish properties, but the Amish people themselves offer visitors their perspective on Amish life.

The first stop is always at an Amish dairy farm at milking time so visitors see the milking, and talk with the farmer. The second stop is always at an Amish business, to meet the entrepreneur and learn how he got into his line of work, and the third stop is simply with an Amish family in their home to chat about everyday life. Visiting three different Amish families in three hours in a group limited to 14 people is an exceptional opportunity that shouldn't be passed up. Call 717-768-8400 ext. 210 or see AmishExperience.com for VIP tour reservations.



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Fine Dining at The Iron Horse Inn

by Clinton Martin

In a railroading town, a restaurant named The Iron Horse Inn better serve up some pretty good meals. Not to worry, for that's exactly what you get at the landmark in the village of Strasburg, where you can hear the steam-fueled whistle of an authentic turn-of-the-century locomotive, smell the sugary aroma of handmade waffle cones, and see spectacular live theatre on the largest Christian stage in the world. But, what many long to linger over here is a deliciously prepared certified Angus beef steak while sipping a perfectly balanced red wine, with a fair share of locally in-season vegetables and starches on the side.

The place for all that in Strasburg can only be the Iron Horse Inn, where chefs Larry Kirchgessner and Ben Krantz create fine cuisine in a casual atmosphere that puts an emphasis on gourmet taste and handsome presentation while adhering to a farm-to-table philosophy when possible. The Iron Horse has first-pick with three local farms, ensuring whatever is in season shows up on the menu.

An especially popular weekly Iron Horse event is the German-themed menu which brings a little bit of Bavaria to Amish Country every Wednesday. Pork specialties on a bed of spaetzle with red cabbage and a lebkuchen-spice gravy are among my go-to Wednesday night choices.

The Iron Horse Inn, located on Route 741 (Main Street) in Strasburg, less than a mile west of the train-themed attractions, is open for lunch and dinner daily, except Tuesdays. Call 717-687-6362 for reservations.

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THE AMISH IN THE MEDIA - Second Edition

As part of my continuing Amish In The Media series, I've looked at Amish portrayed on Broadway, in film and on popular network TV series. This month is the conclusion to September's look at Amish on reality TV, with a look at two recent productions.

REAL AMISH ON TV- Who Would Have Thought??? - Part Two

by Brad Igou

Amish visitors and UK hosts of AMISH: WORLD'S SQUAREST TEENAGERS. Photo: Channel 4 British Television Network

A couple years ago, I received a call from a British TV network that was exploring their own version of AMISH IN THE CITY, the 2004 "reality" series that put Amish and non-Amish kids together in a luxurious house overlooking Los Angeles. I really didn't think the Brits would pull it off, but in 2010 they actually began broadcasting THE AMISH: WORLD'S SQUAREST TEENAGERS. I went to the website for more information…

With rare access to the notoriously private Amish community, this series follows five Amish teenagers traveling to Britain on an extraordinary cultural exchange… During their stay in Britain, the Amish youngsters hope to share their values with their British counterparts as well as learning and understanding what British teenage life is all about. The series highlights the ways and whims of British teenage tribes through the eyes of the Amish.

Among the teens involved, Becky Shrock "celebrated her 19th birthday on the day the group flew to the UK. Up until a year ago, she was a member of the strictest Amish sect, the Swartzentruber Amish." Leon Lehman "having just turned 18, has only been on Rumspringa (my note - the "searching" time for Amish youth deciding whether or not to join the Church) for a couple of years and is the youngest and freshest of the bunch." Eighteen-year-old Andrew Miller is "the inquisitive and adventurous member of the crowd." And there is Jerry Miller, who "has been on Rumspringa for six years and is the most 'English' of the group." The first episode was titled "Dance with the Devil."

Perhaps Wikipedia summed it up best….

In each episode the group stayed with British families of different socio-economic strata, living in turn on a South London Estate, the Kent countryside and even staying at a Scottish hunting estate. During their visit, they were introduced to diverse and unfamiliar things, including sex shops, street dance, single mothers, stabbing and street violence, rock music, beach parties, game shooting and polo.

(In 2011, the same channel followed up with LIVING WITH THE AMISH, with British teenagers going to Ohio to experience life in the Amish world.)

Now in the U.S. comes the TLC show BREAKING AMISH in which four Amish and one Mennonite between the ages of 20 and 32 experience life in New York City. All said that they left their Amish community because they felt restless and constrained.

According to the opinionated 32-year-old Jeremiah, "I was adopted and kind of thrown into this Amish crap, you know, it's not cool." The other male, Abe, apparently just wants to have fun.

Rebecca, age 20, is seen crying as the jet heads for New York. Mennonite Sabrina, who is 25, is also adopted and of Italian and Puerto Rican parents. Perhaps understandably she wants to discover her roots and ends up getting a job in a Puerto Rican restaurant.

Kate, an Amish bishop's 21-year-old daughter explains, "I just need to get away and find out who I really am." She wants to be a model but doesn't know to use an elevator. (My note - odd, because I see Amish regularly using elevators.) It appears other "highlights" of the series include the three girls on a mission to buy their first sets of lingerie.

The producers of "Wreck Chasers" and "Beauty and the Geek" fame proclaim BREAKING AMISH is 100% accurate, calling it a documentary. They tell us the youth were leaving the Amish anyway, so they basically just facilitated the process.

Interestingly, when Kate and Sabrina appeared at a Beverly Hills press conference in August, they were both dressed in their Plain garb. Kate, who has not been baptized (my note - the Amish baptize only as adults freely choosing to become members of the church), stated that "Your family still holds you accountable, whether you're within the church or without."

Sabrina confirmed her family and community are not "so much afraid of the things you might do --- they're more afraid for your soul, and they're afraid that if you do this, you're going to go to hell. They're worried about eternity -- they're not just worried about New York."

I was contacted in August to help the show staff and director to locate certain things for them for their production

British teenagers in Ohio reverse roles in LIVING WITH THE AMISH. *Photo: Channel 4 British Television Network* here in Lancaster. I admittedly was less than cooperative. We were asked for a "marriage buggy" when what they really wanted was a bench wagon. How about a "children's hymnal?" I asked if they meant the AUSBUND, the Amish hymnbook used at church. They never heard of it. I wondered why they were asking me instead of the Amish they were filming!

We were told (spoiler alert) that two of the young people had fallen in love and the "wedding" was about to be filmed locally at the elegant Silverstone Inn & Suites. One of the associate producers for the Discovery Channel emailed me that they needed extras and "We'll feed them like kings and pay them $25…Amish clothing is a plus." Sounds 100% authentic to me...NOT!

Finally, I want to note that BBC Two has produced an hour-long documentary called AMISH: A SECRET LIFE that follows a local Amish family, interviews them, and films their daily activities. "As the film unfolds, we learn exactly what is at stake for this family and why they wanted to share their lives and risk all." You can watch for yourself on YouTube.

Most recently, I received an inquiry from a producer for an "international Kurdish television news station…interested in profiling/filming someone who is Amish to gain insight into their traditions and way of life… I know the Amish are very camera shy…"

Not very long ago, I would have been certain that the chances of finding Amish wanting to be on TV were very slim. Now I'm not so sure. With the many, many shows, books, and documentaries on the Amish, apparently we don't yet have enough. How strange it is that a people who shun the media and attention of the world have been so sought after by both.

In TLC's BREAKING AMISH, Kate (far left) and Sabrina (center) are purported to be from Lancaster, PA Photo: Walling McGarity/TLC

STOP PRESS UPDATE: Episode Three of BREAKING AMISH aired just as this issue was going to print and the cast has arrived in New York. Jeremiah talked about the "ice truck" coming by his house as well as picking up girls. Chatter on the internet supports claims that he has not been Amish for years and is divorced with three children, at least according to court documents for a Jeremiah Raber and photos on his (now removed) MySpace page. There is a page showing a photo of Abe and Rebecca with a baby circa 2011, and another photo hinting that Sabrina had also left the Amish before the series even started, also on a Facebook page, all now removed apparently in an attempt to keep curious minds from investigating. In other words, there are many claims that much of this is fabricated and that the cast members are indeed "acting" for the series. Poke around online and draw your own conclusions. In the meantime, another yet unnamed Amish series seems to be in the works for the Discovery Channel!

Next month: A look at Amish romance fiction brought to the Silver Screen.

Blue Box Hall of Fame

Every now and then we repeat Blue Box Numbers of our nominees to the Blue Box Number Hall of Fame. Enjoy these latest entries.

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Good 'N Plenty

(Cont'd From Page 46)

and a generous portion of both whipped and apple butter. I didn't even have to think twice about how to dress my bread, as apple butter happens to be not only a PA Dutch staple, but also one of my favorite ways to put apples to work. I emptied the apple butter without ever touching the whipped butter, carefully placing an oversized dollop on each bun. Needless to say the still-warm homemade bread grabbed that apple butter and accentuated the perfect balance of sweetness and tang.

To wash it down, I had lemonade by request, as I had a particular craving for the summery treat, but I was especially impressed that I was given an iced pitcher of water to pour as I wished. If there's one thing that annoys me it's having to flag down a server time and time again for a refill of a paltry ounce or three of H2O. Here, no need to give "the look" to servers as they whiz by.

My server, Joanna, was intent on keeping me as happy as a well-fed farmhand as she left me alone when appropriate, and was there to whisk away dirty dishes and bring the next course when it was time, an appreciated combination of attentiveness and care. She quickly noticed the rolls had disappeared and brought out a nice, simple salad, exactly what I had requested as I was determined to not only enjoy the hearty assortment of comfort foods, but also include at least one out-and-out healthy option.

I passed up the standard dressings, which I am sure would have been fine, and went with a house-made parmesan peppercorn creation that sounded absolutely divine. The salad was so good that I ate every last bite, including the freshly sliced tomatoes that came crowning the pile of greens, carrots, onions and croutons. Quite frankly, I don't like tomatoes, and if I would have been thinking of it, I would have asked to "Hold the red-devil fruit!" or whatever defaming moniker I could have conjured up to besmirch the lowly tomato's reputation in my taste bud memory bank.

I enjoyed the salad particularly because the country hospitality at Good 'N Plenty is unabashedly down-home and authentic PA Dutch. If the cooks felt any pressure to get overly fancy with the lettuce and go trendy with the toppings, they didn't fall for it, as the salad included only the purest and freshest Amish Country ingredients, items commonly seen growing in neat little rows in the fields around Good 'N Plenty.

That unapologetic, but perfect, dedication to true humble Amish Country cuisine was further supported with the next course, the main and meaty entrée. Salad bowl emptied, I soon found before me a tempting trio of PA Dutch proteins. First, a bite of Grammy Lapp's special meatloaf, prepared exactly the same way that Dolly did in 1969 when Good 'N Plenty first opened. It tasted surprisingly meaty, as if there was barely enough oatmeal to hold the savory beef together, but not enough to remind me of its need to do so. I also noticed that this particular take on the family dinner-table classic did not come with a side of ketchup. There was a bottle of the old 57 varieties only an arm's reach away, but I decided if Dolly wanted her meatloaf to come with ketchup or some other glassed topping, she would have said so. I enjoyed the taste of the high-quality beef, and found I had cleaned that third of the plate before even touching the other two components of my main course. I eyed the fried chicken along with the pork and sauerkraut closely as the last taste of the meatloaf faded from memory.

I decided to head next for the pork and sauerkraut, as it was truly a treat to have the decidedly German dish outside of New Year's Day (a local good-luck tradition). I enjoyed the fine vinegary taste lingering on the shredded cabbage that really only gets better when turned into kraut. The juices from the sauerkraut mingled well with the firm and slightly-gamey pork. I found that the pork was almost perfectly cut to fit both a bite of pork and a surrounding nest of kraut on my fork. Before long, I'd seen my half-way to New Year's mini-meal go from plate, to fork, to gone!

That left a now-lonely looking piece of fried chicken on the plate. I vowed (though I was starting to get rather full) to reunite it with its friends, and put the silverware down and picked up the crispy-breaded, juicy and tender chicken, and smiled as I parted the delicious meat from the bone. As far as I am concerned eating fried chicken is a distinctly finger-food moment. With at least a dozen other restaurants in Amish Country where fried chicken is on the menu daily, there was a lot at stake with this piece of fowl, and Good 'N Plenty did not disappoint. I was pleased I had saved the best for last.

At least that's what I thought until Joanna brought my dessert, for then I knew that the best had indeed been saved for last. I had chosen the all-American apple pie from a list of tempting meal-ending sweets. As my fork gently sliced down into the pie, I thought, "Meal ending? This is diet-ending!" But, I forgot all that once I placed the light and flaky crust on my tongue and brought the apple filling and sweet crumbly topping along for the ride. The first thought I had was that the apples must have been a bolder variety like winesap or stayman and not the school-lunch types (red delicious… snore) as the pie had a pleasant zip, and a tangy bite that reminded me that there was indeed something other than sugar, flour, milk and egg in this very fine way to end a meal.

I punctuated my break from the office with a steaming cup of fresh coffee, brought out with the check and an admonition to linger with my thoughts and the brewed Arabica for as long as I liked. I fulfilled that request, and when I had successfully determined that the coffee indeed was good to the last drop, I was on my way with a personal reminder of why so many visitors come to Amish Country first for the food, and then for the abundance of things to see and do.

Good 'N Plenty is open Monday through Saturday from 11:30am to 8:00pm. Reservations aren't necessary, although you can call 717-394-7111 with any questions. Finding Good 'N Plenty couldn't be easier, roughly half-way between Routes 30 and 340 on Route 896. Happy Eating!

A Serious Search for the Perfect Whoopie

by Clinton Martin

The pages of our annual food-themed issue are full of odes to eats that are unique to Amish Country, but one dessert stands more celebrated, more honored, and more treasured in Amish Country than almost any other. That, of course, is the Whoopie Pie. The staff at AMISH COUNTRY NEWS decided to tie on a bib, grab a glass of milk, and venture into the farmlands collecting whoopie pies from our favorite bakeries. In a blind tasting, we each noted our individual likes and noteworthiness about the pies. We weren't able to agree on a ranking, so we just listed the pies in alphabetical order and turn you loose to decide for yourself how you might rank the cakes.

Bird-in-Hand Bakery

Some know this family-owned business for their restaurant, but they are fully rooted in good old-fashioned baking. We tasted their chocolate whoopie pie with peanut butter icing. Comments: "Nice moisture" "Peanut Aroma and Taste is First Impression" "Icing was to die for. I'd eat just that even without the cake" "Not too sweet in a good way" "For me, nothing beats the mix of chocolate and peanut butter!"

Bird-in-Hand Bake Shop of Gibbons Road

A little off the beaten path, but sought out by loyal fans year round. We tasted the red velvet whoopie pies. Comments: "Rich natural red color" "Soft and sweet cream filling" "The Whoopie I'd like my friends to think I baked" "Nice change from the usual chocolate variety" "Very nice and moist" "The reddish cake and white filling would be my pick at Christmastime!"

Countryside Road Stand

This Amish farm with a bakery and shop on-site is probably more famous for their soft pretzels, but baked goods do abound. We tasted their pumpkin whoopie pies. Comments: "Pumpkin flavor nice and mild" "Spices like cinnamon and nutmeg in right proportions" "Worth the calories" "Maybe not the prettiest, but delicious so who cares?"

Dutch Haven

While the huge yellow windmill is easy to spot along Route 30, and their namesake Shoo-Fly Pie is the most famous item they produce, we opted to try their tried-and-true traditional whoopie pie. Comments: "Buttery icing has taste of buttermilk, perhaps cane sugar?" "Handle this delicate pie with care; mine nearly fell apart" "Pie itself as good as it gets, even better than the very fine icing" "Finally a chocolate-forward pie for us chocoholics!"

Good 'N Plenty

While eating yourself full at this family-style restaurant icon, keep in mind that part of this historic farmhouse has long been set aside as a wonderful country bakery. We tasted their tie-die whoopie pies. Comments: "Most creative design of the bunch" "Most visually appealing pie" "Fun to eat, especially for kids" "Taste is very good, respectable, but such a creative pie should be seen first and then eaten slowly after you've admired it"

Hershey Farm

Arguably the most whoopie pie-centric restaurant in Amish Country. Not only does Hershey Farm have a bakery that crafts the circular sandwich-like pies all day long, they host a one-day festival every September that sees over 45,000 baked every year. We tasted their official 2012 Whoopie Pie Festival whoopie. It was a coconut cream version. Comments: "WOW! Delicious. Can I have another?" "Closest thing to a Pina Colada that you can have at work" "Tropical Vacation in Amish Country" "It's a whoopie version of a coconut cream pie with coconut cake. What a tasty surprise!"

Li'l Country Store

Leave it to an enterprising Amish entrepreneur to turn this snack on its head. This is an Amish farm that raises miniature horses, but also has a small bakery and shop. We tasted their Double Cookie Whoopie. Comments: "A treat and over-the-top in a good way" "Cookie-lover's dream" "I can't handle the luxury – two chocolate chip cookies sandwiched with creamy icing? What did I do to deserve this?"

Miller's

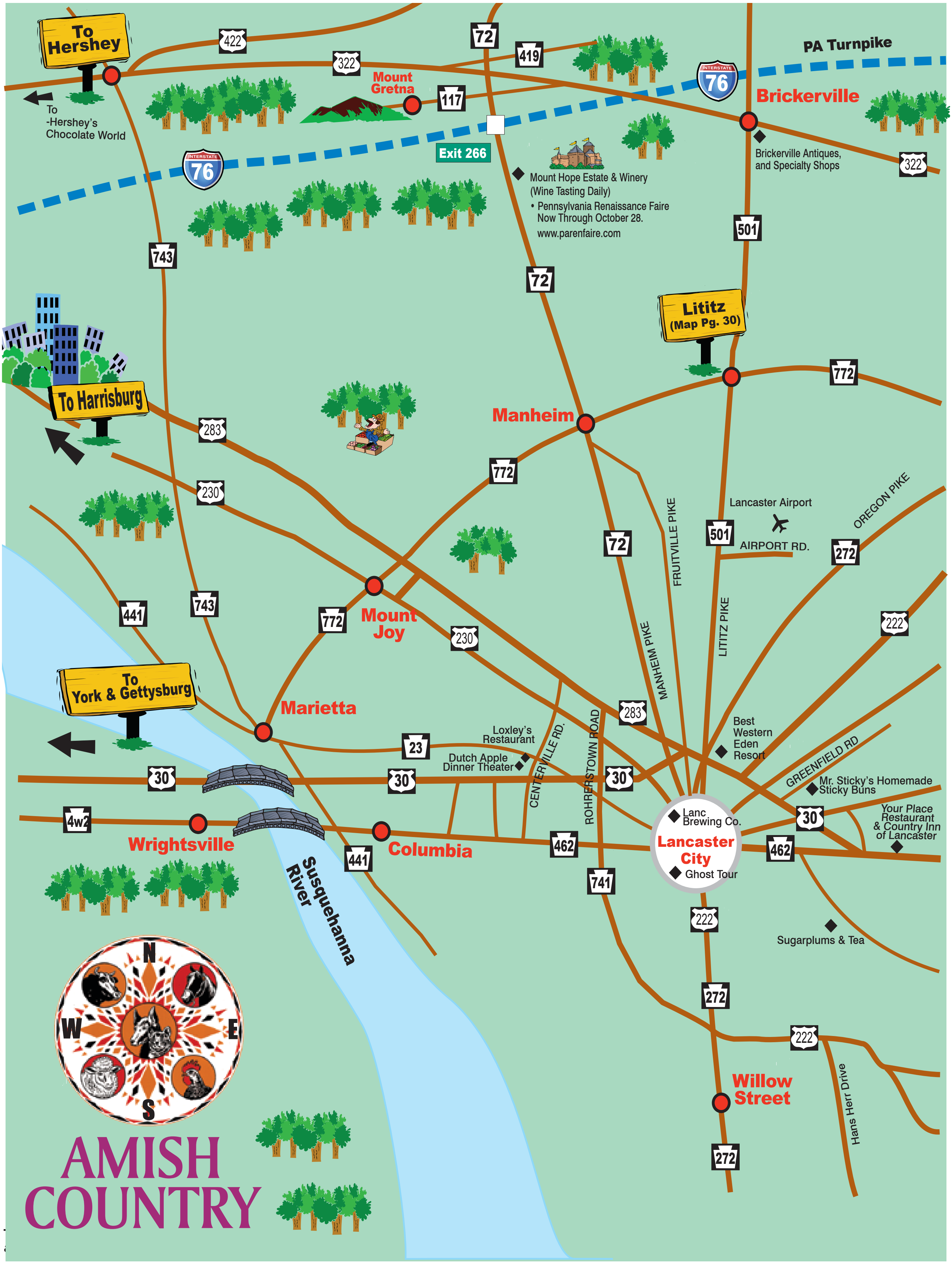
This smorgasbord started in the 20's as a truck stop serving chicken and waffles, but today is so much more. Somewhere along the line they started baking, and have become famous for their pies and cakes. We tasted their traditional chocolate whoopie pie. Comments: "Big, Extra-Large Firm Cakes" "Chocolate clearly the main ingredient" "Excellent ratio of cake to icing" "This big, yummy pie would be perfect to eat frozen!"

So there you have it, both an introduction to Amish Country's whoopie pies, and a challenge for you to find your own favorite. Share your research with me: Clinton@amishnews.com.

47,000

Number of Whoopie Pies baked for the Annual Whoopie Pie Festival at Hershey Farm Restaurant & Motor Inn.

AMISH COUNTRY



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GREENFIELD RD
Mr. Sticky's Homemade Sticky Buns
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Your Place Restaurant & Country Inn of Lancaster
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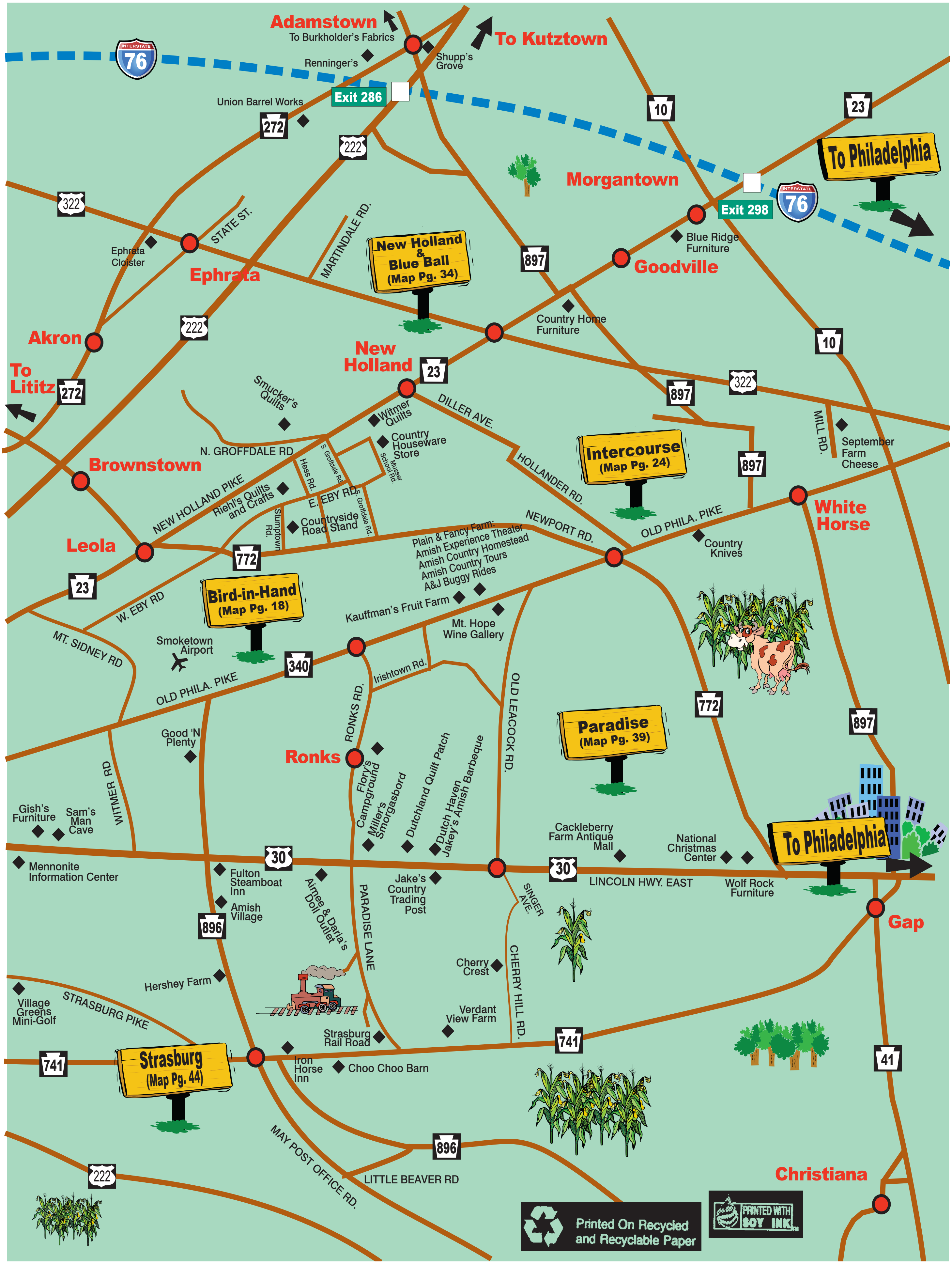
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To Burkholder's Fabrics
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Renninger's
Shupp's Grove
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To Philadelphia
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Ephrata Cloister
Ephrata
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Goodville
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Brownstown
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Riehl's Quilts and Crafts
E. EBY RD.
S. Groffdale Rd.
Stumptown Rd.
Countryside Road Stand
NEWPORT RD.
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White Horse
Leola
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OLD PHILA. PIKE
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RONKS RD.
Good 'N Plenty
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Ronks
WITMER RD
Flory's Campground
Miller's Smorgasbord
Dutchland Quilt Patch
Dutch Haven
Jakey's Amish Barbeque
Gish's Furniture
Sam's Man Cave
Cackleberry Farm Antique Mall
National Christmas Center
To Philadelphia
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Mennonite Information Center
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LINCOLN HWY. EAST
Wolf Rock Furniture
Amish Village
PARADISE LANE
SINGER AVE.
Gap
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Cherry Crest
CHERRY HILL RD.
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Iron Horse Inn
Choo Choo Barn
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MAY POST OFFICE RD.
222
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What's Coming Up In Our Holiday/Winter Issue?

Don't miss our annual Holiday/Winter Issue, a must-have for discovering the unusual remembrance for that someone special on your Holiday gift-giving list.

THIS SPECIAL ISSUE INCLUDES:

- One-of-a-kind Quilts
- Hand-mades by the Amish
- Last Minute Bargains
- What's to do for the Holidays
- Seasonal Shows Seen as Spectacles

Deadline: December 31st, 2012

Calling All Photographers!

2012 Amish Country News Photo Contest

Ours is one of the most photographed areas in the world. With so much beauty and variety around us, it's no wonder! If you think you've got a great photo, why not send it to us? The winner will recieve free tour and attraction tickets. In addition, you will see your photo in the pages of Amish Country News! Other prizes will also go to the first, second, and third runners-up.

All submitted photos become the property of Amish Country News and the Amish Experience. Photos may also be used in upcoming issues, in other publications, and/or for other promotional purposes.

Photos will be judged on quality, color, subject matter, etc. Keep in mind that these photos are for publication, cannot be returned, and should depict a scene, aspect, event, or activity typical to Lancaster or the Pennsylvania Dutch Country region.

DEADLINE FOR ENTRIES: December 31st, 2012

We will accept photos via email, and request that no more than 10 photos by the same person be submitted, so pick your best! Each photo submitted should contain the name, address, phone # and email address of the photographer, so they can be contacted. Any details on the location, date, or subject matter of the photograph should be included.

To enter, send photos in .jpg or .tiff format to: editor@amishnews.com

(Please put "2012 photo contest" in the subject line)

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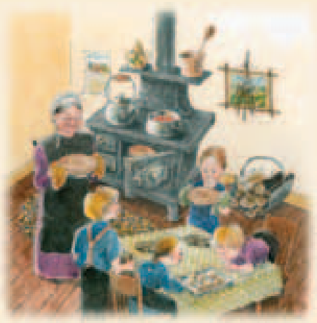
About Our Cover

Since photos of the Amish cooks at Zook's Homemade Chicken Pies were out of the question, we decided to commission a talented local artist to imagine those days when the Zooks sampled the first of these delicious treats. Mike Abel is well-known for his delightfully unique illustrations and we think he captured the feeling of that special family gathering place that is the Amish kitchen. Thanks, Mike!



PUBLISHER’S MESSAGE

Our Lives in Food

by Brad Igou

The author's mother, Betty Jane, with her mother, Amelia in 1945.

Since we're talking about food in this issue of AMISH COUNTRY NEWS, and my mother is an undisputed great cook, I decided to talk to her about my grandmother whose dishes we are still eating today. My mother is now 91 years young and I was eager to hear what she had to say.

First of all, my mother’s mother came from Germany. Her name was Amelia. We don’t know much about our ancestors. Even the last names are sketchy. But Amelia, one of 12 children, was sent to live with her grandmother at about the age of nine. As my mother said, “People took care of family and each other back then,” much as the Amish still do today. So basically, Amelia was thrown into daily chores early in life, including cooking.

When Amelia married David Miller, her cooking skills surely came in handy, as my grandfather traveled about doing butchering for people at their homes. For a pig, the shoulders were smoked, some bologna made, and the rest of the body parts rendered ready. I am sure people enjoyed their ham and bacon in the days that followed. Grandfather David had a smokehouse, so meat would also be brought home to cure.

Not every customer chose all the parts of the pig and my mother remembers her father bringing home the stomach (to stuff), liver and other organs the family enjoyed. This certainly explains my mother’s fondness over the years for liver, beef tongue, chicken gizzards, and other animal body parts I somehow never learned to like.

For Amelia, Friday was devoted to baking. She made seven or eight pies, dozens of cookies, and other baked goods for the upcoming week. Those cooking talents must run in the family, as I grew up eating my mother’s wonderful home-baked goodies, a kitchen table experience I assumed all kids enjoyed, but now I know better. Mom’s soft sugar cookies and molasses cookies are still favorites at church.

While Mother learned skills from her mother, it wasn't all that easy since Amelia didn’t really have recipes. She just had it all in her head. I’m sure you know people like that. Besides a “pinch” of this or “dash of that,” you might need “butter the size of a walnut.” As my mom explained, “You were supposed to know how to do it.”

My mother also made homemade root beer, a process that once involved an exploding jar, and several fruit wines.

As a little boy, I once picked a lot of pretty yellow flowers, and years later I was still enjoying the delicious dandelion wine she made from them. Dandelion salad also graced our table.

Mother recently came across a cookbook from those days published by the Home Economic Committee of Gideon Grange of Hanover, PA. No date is on this cookbook, but it is at least a hundred years old and a window into Pennsylvania Dutch life back then.

Inside the cookbook we found a recipe from my grandfather for “Ham Meat Cure.” You can tell he was a butcher, because it starts off with 50 pounds of meat. Then you take his mix of salt, pepper, saltpeter, sugar and cayenne pepper and “rub well into fresh pork. Let lay about 3 weeks in a cool place; then smoke.”

A few other unusual, at least to me, recipes caught my eye. How about Liver Burgers, Upside Down Ham Loaf, Tomato Soup Cake, Cracker Pudding, and Rinktum Ditty?

At the end of the book, there were a few random “Hints” for the reader, which I suppose were useful things to know back then. Here are a few I rather liked…

Make plastic mittens to fit over children’s mittens to play in snow to keep them dry.

Take slices of lemon, insert birthday candles in each slice to place on the punch. The slices will float around on the punch. Light the candles.

Soak bricks 2 hours in kerosene, wrap in paper, take along on picnic, light them and they will burn hot enough to make coffee.

Put your initials on a clip clothespin to fasten your galoshes or rubbers together when you take them off in a public place.

Does anyone actually wear galoshes anymore? Please also note that I take no responsibility if you try making your coffee on flaming bricks soaked in kerosene!

I hope you enjoyed my little visit to the past with my mother. Food is always a good conversation starter, and if you have an older relative, you might enjoy chatting with them about some of their early food memories. One would guess that someday our kids will be telling their grandkids about eating at Chuck E. Cheese!

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